

Getting the Plant Ready for Cold Weather See page 23
for pointers

Vol. 71 **PERIODICAL ROOM**
GENERAL LIBRARY
UNIV. OF MICH.

THE

No. 25

NATIONAL PROVISIONER

CHICAGO AND NEW YORK

Copyright, 1924, by The National Provisioner, Inc.
Title Registered in U. S. Patent Office.

DECEMBER 20, 1924

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill.
Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879.
Subscription Price: United States, \$3.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00.

Established 1857

Rohe & Brother

Pork and Beef Packers and Lard Refiners

*Curers of the Celebrated
"REGAL" Ham, Breakfast
Bacon and Shoulder.*

*Manufacturers of the
Famous Brand "PURITY" Lard.*

*Goods for Export and Home
Trade in any Desired Package.*

Export Office
344 Produce Exchange

NEW YORK

Main Office
527 West 36th Street

PACKING HOUSES:
534 to 540 W. 37th St. 539 to 543 W. 39th St.
547 to 549 W. 35th St.



A TANKAGE DRYER FOR 20 YEARS' SERVICE

Hundreds of Triumph Tankage Dryers have seen more than fifteen years' service and a good many are close to the quarter century mark. You can expect Triumph Dryers to run for twenty years, and you won't be disappointed.

Bulletin 40 tells all about Triumph Tankage Dryers. Write for it.

The C. O. Bartlett & Snow Co.

Main Office and Works: Cleveland, Ohio

Morris' Supreme Anhydrous Ammonia

Absolutely Pure Perfectly Dry

"Every ounce energizes"

25 — 50 — 100 — 150 Lb. Cylinders

Every Cylinder Subject to Your Test
Before Using. Write for prices.

MORRIS & COMPANY

Branch of the North American Provision Co.
CHICAGO

M-239

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash)

and

Double Refined Nitrate of Soda

BOTH COMPLYING WITH ALL THE REQUIREMENTS OF THE B. A. I.

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

Should Meats be Held Green or Cured? Points to Know On
p. 28

WITH the contentment and satisfaction that can be gained only thru conscientious effort given to the best interest of others, we find ourselves at the closing of another year.

MAY the months that lie ahead give us new opportunities to serve you, may they strengthen the bond of our business friendship thru closer cooperation, and may they be preceded by a day that you and yours will always remember as a right

Merry Christmas



Makers of every type of machinery required by the Meat and Allied Industries as well as mechanical refrigeration machinery and equipment. Leaders in the manufacture of cooling rooms and freezer display counters.

"We keep faith with those we serve."

THE NATIONAL PROVISIONER

Copyright, 1924, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 71

Chicago and New York, December 20, 1924.

No. 25

Get the Plant Ready for Winter

Preparation for the Cold Months in the Packing House Includes a Lot of Little Things to be Done

The winter season is here. Cold weather—in many localities way below freezing—already has been experienced.

Were you ready for it, Mr. Packer? Or did it catch you unprepared?

Did you notice the large number of fires in town during the first cold snap? What caused so many?

A fire is only one of the results of being unprepared for cold weather, and if you escaped one at your plant, you were lucky.

Fires, accidents, bad sanitary conditions—and increased fuel waste—are some of the things that happen when you let winter come without getting ready for it.

Read what an experienced packinghouse master mechanic says about getting ready for winter.

Check over the list and see if you have forgotten anything!

Preparing for Winter in the Packinghouse

By Harold M. Toombs

(EDITOR'S NOTE.—In previous articles Mr. Toombs has discussed getting ready for summer by fixing up the refrigeration system. He has also written about fuel waste, waste of water, light, oil and other packinghouse leaks that cost money.)

Every packinghouse superintendent and master mechanic should cut out these articles and paste them in his scrap book. The one on refrigeration has been reprinted, and any subscriber can get it by sending a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Building, Chicago.)

For those in the meat plant who may have overlooked some of the necessary preparations for the colder months, a brief resume of the small but important details is here given. The plant superintendent can well afford to take notice of these items, and go over them with the department heads or employees concerned.

This may forestall damage and loss, and will be sure to maintain plant efficiency, through elimination of fires, prevention of accidents, economizing on fuel, better sanitation, preservation of buildings and equipment.

Look Out for Fires!

Serious fires are the greatest scourge to be feared. The approach of winter increases the numerous hazards. Seemingly unimportant details serve to increase the danger.

When direct steam-heating coils or radiators are run along walls and under windows, it is common practice during the non-heating period of spring, summer and fall to store papers, boots, brooms, greasy

rags, lumber—in fact, anything—behind these pipes.

If high-pressure steam is used in the lines it is a simple matter for a fire to start when steam is turned on.

Careful inspection by those responsible in each department should be made before steam is admitted to the heating coils. The employee should find proper places for the storage of miscellaneous trash, thus greatly improving the sanitary aspect of his department, as well as eliminating a fire hazard.

Hangers supporting heating coils often become loosened during the summer months, allowing them to sag and come into contact with a wooden beam or floor. These should be repaired.

Clean Up the Yard.

The yard about the plant should be thoroughly cleaned. Old lumber, dirt, roofing materials, sand, etc., should be removed or put in order. It might chance that the city fire department would be called at night. Nothing must be in their way to handicap them in obtaining access to the point where the fire is.

Yard hydrants should be tested. They may have been used in the summer months and not properly drained. Leaks may have developed. Drip holes are sometimes clogged, preventing draining.

A frozen fire plug is a fatal handicap to

the fire department, and for that reason periodic inspections are absolutely fundamental. Do not lock the barn after the horse is stolen.

Go over the hydrants before being caught. Hydrant caps, when replaced, should be smeared with a mixture of graphite and cylinder oil. A spanner wrench quickly available will often save many precious minutes in extinguishing a blaze.

Inspect Hose and Valves.

Cotton rubber-lined fire hose that hangs on racks or pins should be taken down and recoiled, to bring the folds in a different place. This prevents the rubber from cracking. Nozzles, couplings and valves can be gone over at the same time.

Underground valves must be clearly marked with painted signs, easy to read. During the winter these signs are to be kept clear of snow and ice.

Indicator posts are often placed under stairways and in out-of-the-way places. A sign showing the section in which they control the sprinkler lines is important. Hydrants and indicator posts must be kept free of snow and ice at all times.

Outside valves, where freezing is liable to occur, should be protected with wooden housings or banked manure. Drip valves should be opened and lines drained.

Danger from Water Damage.

Dry valve sprinkler systems that may be filled with water during the summer months should be drained and filled with the correct air pressure. A constant watch is necessary to prevent air leakage, pumping up the system from time to time. Banana oil introduced into the pipes will serve to locate a leak by the aid of the escaping odor.

Alarm batteries should be tested, as a defective battery will fail to give the alarm and allow water damage to go on for some time before being discovered. The system may be "tripped" by accident.

Water or sprinkler pipes adjacent to windows, ventilators or in stair wells, are always vulnerable points.

Water pails and barrels in exposed
(Continued on page 44.)

Packinghouse Product Values Greater

Packinghouse products increased in value 17.5 per cent in 1923 over 1921, according to the biennial census of manufactures, collected in 1923 by the U. S. Department of Commerce. The actual figures on value of products for 1923, which were recently released, were \$2,585,803,888, compared to \$2,200,942,072 in 1921, the last preceding census year.

The output of the principal classes of products in 1923 and the percentages of increase as compared with 1921 are as follows: Fresh beef, 4,834,780,580 pounds, valued at \$607,468,593, the rates of increase in quantity and value being 14.8 per cent and 10.9 per cent, respectively; pickled and other cured pork, 3,891,034,833 pounds, valued at \$609,184,888—increases of 29.9 and 11.8 per cent, respectively; fresh pork, 3,265,684,201 pounds, valued at \$429,104,502—increases of 40.7 and 14.8 per cent, respectively; lard 2,131,993,455 pounds, valued at \$263,887,257—increase of 35.3 and 38.6 per cent, respectively.

The numbers and weights on hoof of the several classes of animals slaughtered in 1923, together with their percentages of increase or decrease as compared with 1921, are as follows: Beeves, 10,178,496, weighing 9,681,793,427 lbs.—increases of 23.2 and 19.1 per cent, respectively; calves, 5,100,012, weighing 865,549,500 lbs.—increases of 18.2 and 22.2 per cent, respectively; sheep and lambs, 13,193,856, weighing 1,060,268,890 lbs.—decreases of 10.7 and 10.6 per cent, respectively; hogs, 57,018,292, weighing 12,631,891,880 lbs.—increases of 40 and 39.5 per cent, respectively.

Summary and detailed statistics for the industry for 1923 and 1921 are given in tables below. The figures for 1923 are preliminary and subject to such correction as may be found necessary upon further examination of the returns:

GENERAL STATISTICS FOR THE INDUSTRY, 1923 AND 1921

	1923	1921
Number of establishments	1,397	1,184
Wage earners		
(average number)a...	132,792	117,042
Maximum month—		
Dec., 1923; Jan., 1921	141,163	126,811
Minimum month, April	126,216	107,124
Per cent of maximum.	89.4	84.5
Wages	\$ 167,569,106	\$ 152,902,633
Cost of materials (including fuel and containers)	2,174,396,241	1,868,198,302
Value of products, total.	2,585,803,888	2,200,942,072
Value added by manufacture b	411,407,647	332,743,770
Horsepower	381,433	(c)
Coal consumed (tons of 2,000 lbs.)	3,853,744	(c)

a Not including salaried officers and employees nor proprietors and firm members. Statistics for these classes will be given in final report.
b Value of products less cost of materials.
c Not reported.

DETAILED STATISTICS OF PRODUCTS OF SLAUGHTERHOUSES AND MEATPACKING ESTABLISHMENTS, 1923 AND 1921

	1923	1921
Total value	\$2,585,803,888	\$2,200,942,072
Fresh meat, total value	\$1,261,140,882	\$1,121,873,645
Beef:		
Pounds	4,834,780,580	4,212,051,450
Value	\$ 607,468,593	\$ 547,569,570
Veal:		
Pounds	498,907,810	419,243,674
Value	\$ 71,681,481	\$ 63,927,792
Mutton and lamb:		
Pounds	510,903,061	506,312,087
Value	\$ 113,741,915	\$ 103,413,732
Pork:		
Pounds	3,265,684,201	2,321,847,207
Value	\$ 429,104,502	\$ 373,057,742
Edible offal and all other fresh meat:		
Pounds	517,810,276	392,330,485
Value	\$ 39,144,391	\$ 33,304,800

Cured meat, total value	\$ 624,087,008	\$ 500,257,901
Beef, pickled and other cured:		
Pounds	75,054,209	68,570,116
Value	\$ 15,503,020	\$ 15,372,226
Pork, pickled and other cured: b		
Pounds	3,891,034,833	2,965,596,144
Value	\$ 609,184,888	\$ 544,885,765
Canned goods:		
Pounds	95,133,635	74,589,052
Value	\$ 19,703,137	\$ 16,335,668
Sausage (not including canned sausage), meat puddings, head cheese, scrapple, etc.: c		
Pounds	803,722,352	603,996,272
Value	\$ 133,054,311	\$ 106,116,267
Lard:		
Pounds	2,131,993,455	1,575,358,025
Value	\$ 263,887,257	\$ 190,372,703
Lard compounds and other substitutes: c		
Pounds	287,735,086	377,054,047
Value	\$ 37,197,810	\$ 39,706,034
Oleo oil and oleo stock:		
Pounds	170,186,517	167,502,093
Value	\$ 19,537,745	\$ 16,268,196
Other oils: c		
Gallons	3,483,715	2,002,625
Value	\$ 3,016,652	\$ 1,233,472
Tallow:		
Pounds	230,394,104	193,637,770
Value	\$ 17,076,787	\$ 10,569,213
Grease: c		
Pounds	106,219,671	119,819,811
Value	\$ 11,932,004	\$ 5,854,049
Soap stock:		
Pounds	11,841,197	16,714,547
Value	\$ 434,446	\$ 406,610
Stearin (oleo and other):		
Pounds	34,922,022	27,937,671
Value	\$ 3,420,493	\$ 2,395,847
Oleomargarine: c d		
Pounds	57,319,106	47,814,062
Value	\$ 10,150,501	\$ 8,870,260
Casings:		
Pounds	96,274,163	86,079,314
Value	\$ 13,747,090	\$ 12,030,471
Fertilizers and fertilizer materials: c e		
Tons (2,000 pounds)	270,508	262,521
Value	\$ 10,346,188	\$ 7,242,579
Stock feed: c		
Tons (2,000 pounds)	187,648	181,055
Value	\$ 10,830,469	\$ 5,905,705
Glue: c		
Pounds	32,153,811	23,202,640
Value f	\$ 2,942,651	\$ 2,421,600
Hides, skins, and pelts, total value	\$ 91,226,683	\$ 61,056,920
Cattle:		
Number g	10,359,338	8,402,758
Pounds g	9,681,793,427	8,402,758,362
Value g	\$ 66,006,635	\$ 46,567,300
Calf:		
Number	3,753,361	3,307,063
Pounds	47,005,334	40,263,419
Value	\$ 7,269,160	\$ 6,011,937
Sheep:		
Number	10,895,410	12,120,014
Value	\$ 17,898,440	\$ 8,307,391
All other:		
Pounds	536,576	1,908,714
Value	\$ 52,430	\$ 170,292
Hair, hog and cattle:		
Pounds	26,420,386	19,832,365
Value	\$ 1,800,044	\$ 701,770
Wool: c		
Pounds	32,942,061	32,237,069
Value	\$ 19,516,117	\$ 9,889,434
All other products, including custom work, value h	\$ 50,354,704	\$ 21,433,726

b Includes a small amount of cooked ham.

c The figures in this table refer only to products of slaughterhouses and meatpacking establishments. For certain of the items, therefore, they represent only a part of the total production in all industries.

d Combined production of oleomargarine by establishments in oleomargarine industry and slaughtering and meat-packing industry, 205,911,511 pounds, valued at \$39,541,677. (No comparable figures for 1921 are available.)

e Combined production of fertilizers and fertilizer materials (principally fertilizers) by establishments in fertilizer industry and in slaughtering and meat-packing industry: 1923, 7,507,672 tons, valued at \$177,693,539; 1921, 6,256,700 tons, valued at \$182,121,443.

f Combined production of glue by establishments in glue industry and in slaughtering and meat-packing industry: 1923, \$23,634,091; 1921, \$17,550,000 (estimated.)

g Includes hides received as payment for custom slaughtering.

h Includes lard oils and soap.

ANIMALS SLAUGHTERED BY SLAUGHTERHOUSES BY CLASS, NUMBER AND WEIGHT: 1923 AND 1921

	1923	1921
Beeves:		
Number	10,178,496	8,263,575
Weight on hoof, lbs.	9,681,793,427	8,131,451,307
Weight dressed, lbs.	5,161,427,537	4,307,998,768
Av. weight on hoof, lbs.	951	954
Av. weight dressed, lbs.	506	527
Calves:		
Number	5,100,012	4,314,850
Weight on hoof, lbs.	865,549,500	708,480,993
Weight dressed, lbs.	585,054,373	487,955,254
Av. weight on hoof, lbs.	170	164
Av. weight dressed, lbs.	105	101

Sheep and lambs:		
Number	13,193,856	14,767,776
Weight on hoof, lbs.	1,060,268,890	1,185,711,463
Weight dressed, lbs.	515,021,945	567,585,761
Av. weight on hoof, lbs.	80	80
Av. weight dressed, lbs.	39	38
Hogs:		
Number	57,018,292	40,726,796
Weight on hoof, lbs.	12,631,891,880	9,057,700,161
Weight dressed, lbs.	9,439,144,711	6,878,326,766
Av. weight on hoof, lbs.	222	222
Av. weight dressed, lbs.	166	166

OHIO PACKERS MEET.

A round table discussion of packinghouse problems featured the meeting of the Central Ohio Meat Packers' Association, held at Grey Manor, Dayton, Ohio, on December 13.

The principal subjects of discussion were soap making, led by Walter Focke, general accounting methods, led by Mr. Wolcott of the Sidney Packing Co., and smoke house shrinks, led by Louis Sucher. Everyone present took part in the discussions, and a great deal of information of value was brought out.

Great interest is being shown in these monthly meetings, where matters common to all packers in the territory are discussed. In spite of the fact that the holidays were so near, making it very difficult for packers to leave their plants, there was a good attendance at the Dayton meeting.

Among those present were Messrs. R. A. Blumer and Messmore, of the Blumer-Sartain Co.; Boland of the J. Fred Schmidt Co.; Mitchell and Hardesty, of the David Davies Co., all of Columbus; Wolcott and H. W. Robinson, of the Sidney Packing Co.; Charles Y. Buchy and two sons of the Chas. Y. Buchy Packing Co., Greenville, Ohio; Harding and Louis Sucher, of the Chas. Sucher Packing Co.; Edward, Walter, Elmer, Frank, Albert George and William Focke, of the Wm. Focke Sons Co.; Edw. J. Kugelman, of the Gem City Packing Co., all of Dayton, Ohio.

WILSON HEADS CLUB WORK.

Thomas E. Wilson, president of Wilson & Co., Chicago, has been chosen chairman of the National Committee on Boys and Girls Club Work, succeeding E. T. Meredith, former U. S. Secretary of Agriculture. Walter W. Head, vice president of the American Bankers Association, was elected vice chairman.

The election took place on December 15 at the annual meeting of the board of directors of the committee.

Mr. Wilson was vice chairman of the organization the past year and has been a member of its board of directors since its formation. He has been vitally interested in the work, which consists of the fostering of the club movement among farm boys and girls for the promotion of a better agriculture and livestock industry. The movement now includes more than half a million young people who raised livestock valued at \$5,546,000 during the past year.

G. L. Noble, executive secretary and general manager of the organization, was associated with the packing industry for a number of years and gave the course on "Operations" in the Institute of Meat Packing last year.

New Meat Packing Courses Offered Students

Five evening courses in meat packing subjects will be given at Chicago by the Institute of Meat Packing during the Winter quarter which opens January 5, 1924. The courses are Principles of Economics, Traffic Problems of the Packing Industry, Accounting, Packing-House Operations (Beef, Mutton, and Veal), and Packing-House Finance.

The Institute of Meat Packing is conducted by the University of Chicago and the Institute of American Meat Packers. Employees of all Chicago packing companies are eligible to register, provided they can meet the requirements of registration. Inasmuch as the courses are of college grade and difficulty, registrations are accepted only from men or women who have completed a full high school course or from mature employees whose experience in the industry indicates that they can profit from the study.

Classes Meet Ten Times.

Each class meets once a week from 7:00 to 9:00 P. M. at 116 South Michigan Avenue, the downtown rooms of the University of Chicago. The quarter lasts ten weeks; that is, each class will meet ten times during the quarter.

Registration in any course is not restricted to men whose daily work in the industry touches upon the phase of meat packing covered by the course. Traffic men may register for the accounting course; operating men may register for the economics course, etc. The courses are designed to give employees of the industry an opportunity to learn more about the industry.

The operating man, for instance, who intends some day to step into a position where a knowledge of accounting or economics or traffic problems will be useful to him is given an opportunity to increase his understanding of these subjects in his spare time by well directed study under expert instructors.

Registration Now Open.

The registration period which is now open will extend through January 3. Employees wishing to register may obtain bulletins describing the courses in detail and application blanks from a representative in their plant or by application to Dean E. T. Filbey, University College, University of Chicago, Chicago, Illinois. Copies of these bulletins and blanks have been supplied to all member companies of the Institute. Several companies have made arrangements to complete registrations in their plant.

Employees of other companies will be able, in most cases, to register by letter, but, for those who wish to consult with Dean Filbey, the following registration hours have been announced: December 22 to January 3, inclusive (except Christmas Day, New Year's Day, Saturdays and Sunday) 3:30 P. M. to 5:00 P. M.; Saturdays, December 27, and January 3, 8:30 A. M. to 3:30 P. M. Registrations also may be made during the week of January 5, previous to the first meeting of the class, but all employees are urged to com-

plete their registrations as soon as possible.

Economics of the Packing Industry is a continuation of the course given during the Autumn quarter. Employees wishing to register for this course must have the Autumn course or have made a previous formal study of economics, in addition to the requirements mentioned above. The instructors in this course are Dr. L. D. H. Weld and A. T. Kearney, of the Commercial Research Department of Swift & Company.

The Accounting course likewise is a continuance of an Autumn quarter course and has the same registration requirements

as the course in economics. Professor J. O. McKinsey and T. O. Yntema of the faculty of the University of Chicago are the instructors.

What Experience is Required.

The traffic course, the operating course, and the finance course require no special experience or training, other than that required of all students, as mentioned above. Professor L. C. Sorrell will be the instructor in the traffic course. He is a member of the faculty of the University and he at one time was connected with the Traffic Department of a Chicago packing company. Dr. R. F. Eagle, of the Executive Department of Wilson & Company, will instruct the packinghouse operations

(Continued on page 49.)

Keefe Gives Meat Packing Scholarship

When Richard T. Keefe, member of the Executive Committee of the Institute of American Meat Packers, was at the last convention, he discussed, at length, with Dean W. H. Spencer, the possibility of making a grant for a scholarship in the Institute of Meat Packing, which is conducted by the University of Chicago and the Institute of American Meat Packers.

Mr. Keefe, who is president of Henneberry and Company, Arkansas City, Kans., and of the Keefe-LeSturgeon Company, Wichita, Kans., was interested in the idea that some graduate of the Arkansas City High School might be enabled to spend four years at the Institute of Meat Packing taking the residence day courses. This idea was welcomed both by the University and the Institute.

Now comes news that the Keefe-LeSturgeon Scholarship of the Institute of Meat Packing, University of Chicago, Chicago, Illinois, to the value of \$1,030, has been established. Here are the terms of the scholarship:

I. Scholarship:

That is, the scholastic experience of the

student in his high school. While this is by no means a complete test of ability, it does represent a rather carefully recorded estimate of how well the student has done one type of work.

II. Practical Experience:

Experience in the packing industry will be given some precedence. We shall more readily accept a student who has had a considerable amount of business experience because he is in a better position to profit by the courses and very frequently is a person who has a vital interest in business.

III. Financial Need of the Student:

These donations of scholarship generally should go to students who would find the tuition expenses inconvenient otherwise. We do not intend that this consideration should outweigh the first two points mentioned.

IV. Student Activities in High School:

We think the activity of a student in high school organizations and sports gives an indication of his future ability as a business man, and we shall consider that factor as of some importance.

V. Scholarship Commission to Consist of:

Two members of The Keefe-LeSturgeon Company, one member of the Board of Education, Principal of Senior High School and Superintendent of Schools.

VI. Length of Scholarship:

It is the consensus that the Scholarship should be for a full four years' course. However, a definite decision on this point is to be held in abeyance, depending on the character and quality of the work done each year.

VII. Allowance for Scholarship:

The Scholarship to include matriculation fee \$10.00, and quarterly tuition fee of \$85.00.

VIII. Vacation Employment:

The Keefe-LeSturgeon Company agrees to furnish employment to the individual at the local Henneberry & Company plant, during the summer vacation.

Mr. Keefe and his associates have been keenly interested in the educational activities of the Institute of American Meat Packers, and the personnel of their organization have utilized effectively the materials developed by the Institute of Meat Packing, as well as other materials organized independently. In the administration of this phase of the work, S. F. Spencer of Mr. Keefe's organization has been very active. Mr. Spencer is a member of the Institute's Committee on Industrial Relations.



RICHARD T. KEEFE.

Who with Arthur Le Sturgeon established another scholarship for meat packing students.

Federal Inspected Slaughter Makes Record

The largest volume of slaughter in the history of the Federal Meat Inspection Service is reported for 1924 by Dr. John R. Mohler, Chief of the U. S. Bureau of Animal Industry, in his annual report for the fiscal year ended June 30, 1924.

A record slaughter under federal inspection had been established in 1923, but this record was exceeded in 1924 by 6,400,000, the total being 79,814,000 head.

In addition to a rigid ante-mortem and post-mortem inspection to insure a wholesome meat supply for this country, the bureau arranged for special refrigeration and inspection of fresh pork to comply with the regulations of certain foreign countries. As a result large quantities of frozen fresh pork have been exported to France and the Netherlands.

Experiments on Meat Curing.

Results of value to the packing industry are being secured by the Meat Inspection Division of the bureau through its experiments with the use of sodium nitrite as a substitute for sodium nitrate in the curing of meat. By using this agent the curing period is found to be shorter, the cure milder, and the product contains no more nitrite than does the meat cured with sodium nitrate. At the same time it contains less salt and no nitrate.

This division is also making experiments on the use of small amounts of sodium carbonate in curing pickle. A valuable starting point for further investigations has been furnished by these experiments.

The keeping qualities of fats present problems on which studies have been made, and an improved method for the determination of unsaponifiable matter in fats and greases is under test.

Vitamin Content of Meats.

A study is being made by the Biochemical Division of the bureau to determine the vitamin content of different meats. The results indicate that beef, pork and lamb all contain Vitamin A, lamb containing more of this constituent than either beef

or pork. Livers and kidneys have been found to be rich in Vitamin A, beef kidneys being especially rich in this vitamin. Oleo oil was also found to be rich in Vitamin A, especially yellow oleo oil.

The Animal Husbandry Division has made a study of the relation of conformation of the animal and skeleton measurements to total dressing percentage and



DR. JOHN R. MOHLER.

Head of the U. S. Meat Inspection Forces. to the weight of wholesale cuts. The division is now equipped with an experimental laboratory for the study of animal nutrition and an experimental abattoir and laboratory for the slaughter of experimental animals and the study of meats and meat products.

Extensive feeding experiments have

been made by the division in an effort to solve the soft pork problem, the hogs being fed peanuts, peanut meal, soybeans, rice by-products, chufas and corn. Other factors which might have an influence on softness were also studied. Certain conclusions are drawn which should be of value to hog feeders in overcoming this difficulty, so common in the Southern States from which the bulk of the soft pork comes.

Feeding Experiments Conducted.

The problem of range livestock production, so important to the meat industry, will be studied at a new livestock experiment station recently established in Montana and containing 57,000 acres.

The fed-cattle situation has also received attention, studies having been made for the past five years on the wintering and fattening of beef cattle in all sections of the country, including the corn belt, the cotton belt, the range, and the eastern or Appalachian region.

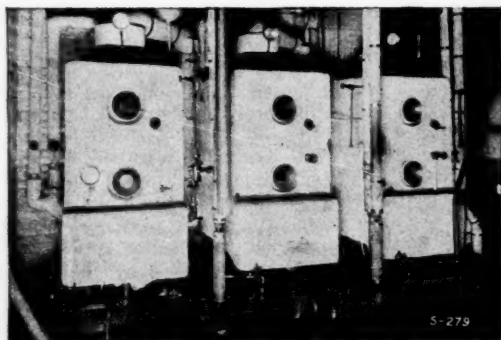
Fight on Animal Diseases.

The bureau has continued its fight on animal diseases and was presented with an exceedingly difficult problem in the outbreak of foot-and-mouth disease which occurred in California during the year. The disease is believed to have been brought from the Orient, as it first appeared in hogs fed on garbage secured from ships docking at the Mare Island Navy Yard. It was only by the prompt slaughter of all infected animals and the most rigid inspection and efficient handling that the epidemic was prevented from becoming so widespread as to be beyond control. Nearly 100,000 head of livestock were slaughtered and buried up to June 30, in the campaign to wipe out the disease.

The work of tuberculosis eradication has been making good progress, the number of herds of cattle in the country accredited as free from the disease increasing by nearly 75 per cent. The co-operation of the packers in paying a premium of 10 cents per hundred pounds for hogs originating in territory free from tuberculosis, has been an incentive to further activity on the part of producers.

(Continued on page 47.)

SWENSON EVAPORATORS- The Recognized Standard for Animal By-Product Liquors



Swenson Evaporator in use by the Baker Packing Co., Chicago

SWENSON evaporators are well known in packing houses, glue works, rendering plants and soap factories. Frequent repeat orders are the best evidence of the results obtained with this equipment. Our more than 30 years experience enables us to help you solve special problems. Submit your evaporator problem to Swenson.

Bulletin E-122 on request.

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL.

(Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests, on a commercial scale (under the direction of Prof. W. L. Badger) on problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge.

THE NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American
Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of
New York)

at the Old Colony Building, 407 So. Dearborn
St., Chicago

Eastern Office, 15 Park Row, New York.

OTTO V. SCHRENK, President.

PAUL I. ALDRICH, Vice-President.

HUBERT CILLIS, Secretary and Treasurer.

PAUL I. ALDRICH, Editor and Manager.

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn st.
CHICAGO, ILL.

Telephones Wabash 0742, 0743, 3751.
Cable Address "Sampson," Chicago.

EASTERN OFFICES.

15 Park Row, New York.
Telephone Barclay 6776.

Money due THE NATIONAL PROVISIONER should
be paid to the Chicago office.

Correspondence on all subjects of practical
interest to our readers is cordially invited.

Subscribers should notify us by letter be-
fore their subscriptions expire as to whether
they wish to continue for another year, as
we cannot recognize any notice to discon-
tinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each10
Back Numbers, each25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday be-
fore 11 a.m. It should reach you
promptly.

If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.

This will aid us in obtaining proper
service for you from the Post Office.

A Blessing in Disguise

Just what the farmer will do with his
corn crop remains a question of consider-
able importance to the meat industry.

Farmers who have good corn have an
opportunity to sell it at a good price.
Such men are the ones prepared to put a
first class finish on livestock and to fur-
nish the public with quality meat.

But will they do this? The easier way
is to sell the corn in years of short crop
and not market it on four legs as is the
usual practice of the corn belt farmer.

The quality of livestock coming to mar-
ket indicates that most of the good corn
is being sold direct from the crib. The in-
and-out feeder will not take a chance. The
man who feeds year in and year out will

do so this year. He will be likely, how-
ever, to put less finish on his stock because
of the scarcity and high price of corn.

The year is an unusual one in the live-
stock world. If the great surplus of live-
stock has been marketed, as many believe,
then good consumptive demand for meat
should make a more satisfactory financial
year for the producer and for the packer.
The short corn crop, about which so much
has been said, may after all be a blessing
in disguise.

Did You Read It, Retailer?

A report of vast importance to the re-
tail meat trade was published in a recent
issue of THE NATIONAL PROVISIONER. Any
retailer honestly interested in improving
his business for greater profit, greater
service to his community and a higher
standard for the whole industry, would
do well to study it again and again, and
check his own business with its findings.

Experienced men in the service of the
U. S. Department of Agriculture have
studied the retail situation in widely-
separated cities and towns throughout the
United States, and find difficulties com-
mon to all, regardless of location. Some
of these difficulties are evident in the
shops where an effort is made to operate
an up-to-date business. Many of them,
however, prevail in shops where meat is
a side line.

Retailers in such shops are just the
ones in greatest need of the informa-
tion in this report. But the chances are
that this class is composed of men who
will never see the report. And if they
did they would not recognize in it any-
thing of interest to them.

They don't need to read, or they don't
have time to read! And so they go on
losing money!

The progressive retailer knows there is
always something more to be learned.
A study of the report, therefore, will
awaken in him a desire not only to im-
prove his own business, but to do his part
in eliminating the unscrupulous dealer
from his community through the combined
action of all better class retailers.

The need for trade associations where
none exists will be evident to accomplish
results that no individual retailer can hope
to attain.

Through a live active retailers' asso-
ciation the public can be awakened to
ways in which it is being imposed upon
by unscrupulous dealers, meat consump-
tion can be stimulated, and the ignorant
and "don't care" retailer educated or
squeezed out of business.

General improvement in a given section
can come only through a broad knowledge

of the whole field of meat retailing. A
very fair idea of this can be acquired by
a careful study of this excellent prelim-
inary report which the Department of Ag-
riculture has just issued.

Packers and Consent Decree

Some of the large packers are placed
in the peculiar position of petitioning the
U. S. courts to allow them to enter a
legitimate competitive field and at the
same time are forced to spend large sums
of money to prove to another branch of
the government that they are not destroy-
ing competition.

Through the "consent decree" entered
into almost five years ago between cer-
tain of the large packers and the U. S.
Attorney General, the packers were ex-
cluded from the canned goods field as
well as from many other activities, not
immediately related to the preparation and
sale of meat.

Their exclusion from the handling of
canned goods took away from the fruit
and vegetable growers one of their best
customers, leaving their field open only
to the wholesale grocery trade.

The growers quickly felt the handicap
of this removal of competition and peti-
tioned the courts to set aside the decree.

This was opposed by the wholesale gro-
cers, who declared the decree valid and
inferred that it was based on a violation
of law on the part of the packers.

Such a violation had not been charged
at any time and the decree was entered
into by the packers with the express un-
derstanding that there had been no vio-
lation of law.

The packers have now taken up their
own fight and asked the court to decide
whether the decree is valid and whether
or not any modification of it should be
made.

At the same time one of the parties
to the consent decree has been busy de-
fending its action in purchasing another
company and endeavoring to take over
its business, from the charge of reducing
competition.

The question here seems to be, had the
company referred to gone out of business,
as it must certainly have done, would com-
petition have been affected more than it
has been by the taking over of the hold-
ings and business by another large organ-
ization?

The packers seem to furnish good tar-
gets whether "they do" or whether "they
don't." Some day perhaps activities now di-
rected against the industry in one way or
another may find channels offering a real
field of constructive effort for the benefit
of the American public.

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and matter on these pages may not be reprinted except by permission.)

Hold Meats Green or Cured?

Another inquiry on the holding of meats green or cured comes from a packer in the Middle West. He says:

Editor The National Provisioner:

Will you please give us information on storing hams?

In the past we have been sending chilled green hams to storage, and taking them out in the spring. But we find that after thawing them out, curing them and then smoking them, they seldom have a bright color. Neither do they get firm like other hams that have not been in storage.

Would it be practical to cure them before sending them to storage? Would they smoke out better and brighter, and would the skins turn yellow from being in storage?

You understand these hams are not packed in a container when sent to storage, but sent just like green hams.

We have sent one dozen cured hams with a lot of green hams to storage as an experiment, and are anxious to have your opinion.

It is rather surprising to learn that the inquirer has experienced trouble on frozen green hams, which he finds after curing and smoking do not produce a bright color.

Inquirer is under the impression evidently that it would be more practical to cure before freezing, which is considered a very serious mistake. Practically all the best concerns in the country freeze the green ham before curing, and millions of dollars of business in hams for smoking and boiling is handled in this manner successfully.

There is evidently something wrong in the inquirer's method of handling the green hams—possibly uneven temperatures in the freezer, or the method of thawing.

To Thaw Out the Hams.

The most satisfactory way to thaw green hams is to deliver them direct from the freezer to the curing cellar, place in vats and cover the product with 60 degree plain pickle, keeping the product submerged in the pickle as in curing hams.

This method will give the product a gradual thaw, and the frozen product thawed this way will show equally as good color coming out of the smokehouse as the regular new vat cure.

The object in keeping the frozen product in the mild plain pickle is to exclude air and give the product a gradual thaw. When the hams are sufficiently thawed and ready for curing, showing about a 35 degree inside temperature, then reclaim the pickle in which the hams are thawed, in the same manner you would No. 2 ham curing pickle.

Freezing Green Hams is Best.

We would certainly recommend that the inquirer continue freezing the hams green, and immediately make an experimental test on the method of handling given here. It is much more economical to freeze the green hams and cure later than it is to cure in vats, "back-pack" in tierces and then freeze.

We have had a very good example in the last two months of freezer stock cured hams selling at a big discount under new vat cure stocks, in various sections of the

country, after going to the extra expense of tiercing and freezing.

There is no good reason why any concern can not freeze, thaw and cure green hams in a satisfactory manner, but stocks must be pulled strictly at cured age to prevent deterioration.

Berliner Sausage in Beef Bladders

In a recent issue of THE NATIONAL PROVISIONER a formula and directions for making Berliner sausage were given. A sausage foreman in the East comments on these directions as follows:

Editor The National Provisioner:

The formula looks very good to me, excepting to stuff in medium beef bladders. I don't understand how it is possible to stuff Berliner with such a small horn, because by using a bigger horn it is impossible to use beef bladders.

You also mention that pork trimmings are not to be ground. What do you do with them?

I doubt that even if you ground them through a 3/4-inch plate on the grinder you could stuff the meat into the beef bladders. The meat could not go through the horn unless you split the beef bladders open, which I think would hurt the product.

Any information you can give me concerning this question will be very much appreciated.

A certain small packer has used medium and large dried beef bladders for Berliner sausage for many years, and created a wonderful demand for the product. Their Berliner sausage has been known to sell

within 2c per pound of the price of their boiled hams.

Furthermore, when other concerns were paying 32c per piece for beef bungs, this particular packer was buying medium bladders at \$1.35 and large bladders at \$1.00 per dozen—which meant a great saving in the cost of containers per cwt. in favor of the beef bladders!

How to Use Bladders.

There is no reason why any producer cannot stuff Berliner meat in beef bladders. We recommend grinding the lean trimmings through 1 inch plate going into cure.

Of course it is necessary to have a large-sized filler for this class of product, regardless of what kind of a casing is used in order to get the best results.

The necks of the bladders are split to suit the horn, as the inquirer calls it. As soon as stuffed and taken from the horn, use two wooden skewers, running them through the neck end of the bladder from the opposite sides. Then tie with twine underneath the skewers, and wrap with twine around and lengthwise to support the casing, which weighs as much as 18 lbs. stuffed, green weight.

The use of beef bladders is as simple as beef bungs, when the help are educated and accustomed to it. On the other hand, you must educate your trade to handle this product put up in beef bladders.

The concern referred to kills upward of one-half million hogs yearly and never produces enough lean trimmings to supply the demand for Berliner sausage.

Veal Loaf in Tins

A sausage manufacturer in a small city in Illinois writes as follows:

Editor The National Provisioner:

Where can we buy veal loaf tins at a price which will allow us to sell the container with the product? We find that several packinghouse equipment manufacturers do not make such tins.

One can manufacturer we know is putting a light tin on the market that can be used once, at about \$9.00 per thousand.

Of course a light tin must be carefully inspected to see that there are no pin holes, which would cause a leak during the baking process, as this product is very apt to render to grease under high temperature. If you have an occasional leaky tin, the grease will drop down to the gas flames, and sometimes causes the loss of the entire contents of the oven through fire.

However, a more substantial form of tin should be used, particularly for this product, as the raw meat must be packed tightly in each tin in order to exclude air pockets. A light tin would have a tendency to bulge on the sides, and the loaf would come out unshapely.

The only advantage in using the very light tins, provided they are perfectly soldered and will hold their shape, is that the tin is some protection to the product in shipping.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key; and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Making Head Cheese

A sausage manufacturer in the East writes as follows:

Editor The National Provisioner:

We would be obliged if you could give us a formula for a good commercial grade of head cheese. Also a formula for tongue head cheese. Please give operating instructions also.

Following is a formula for a good commercial grade of head cheese, with detailed directions for handling:

Head Cheese.

Meats:

50 lbs. S.P. pork underlips or snouts.
15 lbs. S.P. or fresh pork rinds.
15 lbs. D.S. or fresh tongue trimmings.
10 lbs. D.C. or fresh pork giblet or beef glands.
10 lbs. S.P. ham fat.

100 lbs.

Spices:

6 oz. ground white pepper.
3 oz. caraway seed.
1 oz. ground allspice.
1 oz. ground marjoram.
1 oz. ground cloves.
2 lbs. onions, peeled.
Salt to taste.

Method of Handling.—Cook meats in nets separately at 212° as follows:

Pork underlips or snouts.....1½ hours.
Skins2 hours.
Tongue1¼ hours.
Pork giblet or beef glands.....1¼ hours.
S. P. ham fat20 min.

Cooking of meats should be left largely to judgment of the cook; however, they should be thoroughly cooked.

Grind skins and onions through ½ inch plate of Enterprise hasher; balance of cooked meats through 1 inch plate. Put in box truck, adding spice, salt and jelly water. Water in which meats were cooked is to be used.

Mix thoroughly by hand. Stuff tight in hog stomachs, puncturing them thoroughly to let the air out. Fasten with skewer before tying. Tie with 6-ply jute twine. Cook one and one-half hours at 170 deg. Wash clean and put in cooler at about 36° to chill before packing.

Be sure the product is clean and free of grease, etc., before packing for shipment or offering for sale.

Tongue Head Cheese.

Here is a formula for tongue head cheese:

Casings handled on my Sales and Service combination bring maximum profits

This service includes expert advice on manufacturing methods

Leading Packers are satisfied clients

Write for particulars

ROY L. NEELY

Broker of Casings Exclusively

602 Webster Bldg. Chicago, Ill.
Cable address "ROLESNELY"

Temperatures!

Do you watch them

In the hog scalding vat?
" " rendering kettle?
" " lard tank?
" " ham boiling vat?
" " sausage kitchen?
" " smoke house?
" " meat cooler?
" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Send a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, for copies of the three articles on "Temperature Control in the Meat Plant," which appeared in recent issues.

Meats:

60 lbs. S.P. Pork tongues.
20 lbs. S.P. pork snouts.
10 lbs. S.P. pork ears.
10 lbs. S.P. pork rinds.

100 lbs.

Seasoning:

4 oz. ground white pepper.
2 oz. caraway seed.
½ oz. marjoram.
½ oz. ground cloves.

Method of Handling.—Cook meats in nets separately at 212° as follows:

Snouts1½ hours.
Rinds2 hours.
Tongues1¼ hours.
Ears1½ hours.

Grind skins through ½ inch plate of Enterprise hasher and snouts and ears through 1 inch plate of hasher.

Remove gullet bones from pork tongues after cooking and cut each tongue crosswise three times, making four pieces, so that tongues will pass through valve of stuffing machine.

Put all meats together in a box truck, adding spices, jelly water and salt to taste. Use hot meat liquid in which meats were cooked, and mix thoroughly by hand with a clean shovel.

Stuff tight in hog stomachs or beef bungs, puncturing them thoroughly to let the air out. Fasten with skewer before tying. Tie with 6-ply jute twine. Cook 1½ hours at 170°. Wash clean and put in cooler at about 36° to chill before packing. Be sure product is clean and free of grease.

Pan Head Cheese.

Another inquirer asks about pan head cheese, which he has heard is such a profitable seller.

This is the regular head cheese molded in pans instead of being stuffed in hog stomachs. Generally speaking, it is less desirable, as the retailer dums it on the counter and slices it off, and it becomes drier and slightly discolored.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Mark Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS

Ottman & Company, Inc. New York. For bacon and hams. Trade Mark: HICKORY CLUB. Application serial No. 201,575. Class 46, Foods and Ingredients of Foods. Claims use since Jan. 2, 1924.

Swift & Company, Chicago. For cured shoulders and cooked picnics. Trade Mark: GEM. Application serial No. 200,788. Class 46, Foods and Ingredients of Foods. Claims use since Oct. 8, 1907.

Western Meat Company, S. San Francisco, Calif. For smoked meats, sausage and other food products. Trade Mark: MAYROSE. Application serial No. 202,834. Class 46, Foods and Ingredients of Foods.

Purity Packing Co., Chicago. For potted meat products, potted meat by-products, etc. Trade Mark: PUREPACK. Application serial No. 148,755. Class 46, Foods and Ingredients of Foods.

Detroit Packing Co., Detroit, Mich. For ham, bacon and lard. Trade Mark: DETROIT STAR. Application serial No. 187,302. Class 46, Foods and Ingredients of Foods. Claims use since Nov. 1, 1920.

Western Sausage & Provision Co., New York. For sausages. Trade mark consists of the words "Chorizos Marca Castillo" on a fancy design. Application serial No. 198,601. Class 46, Foods and Ingredients of Foods.

The Power-Kearny Market Co., Inc., Washington, D. C. For dried beef, breakfast bacon and eggs. Trade Mark: "P-K." Application serial No. 160,204. Class 46, Foods and Ingredients of Food. Claims use since Jan. 1, 1922.

Field Packing Co., Owensboro, Ky. For lard and butter. Trade Mark: CHESTERFIELD. Application serial No. 161,677. Class 46, Foods and Ingredients of Foods. Claims use since December, 1914.

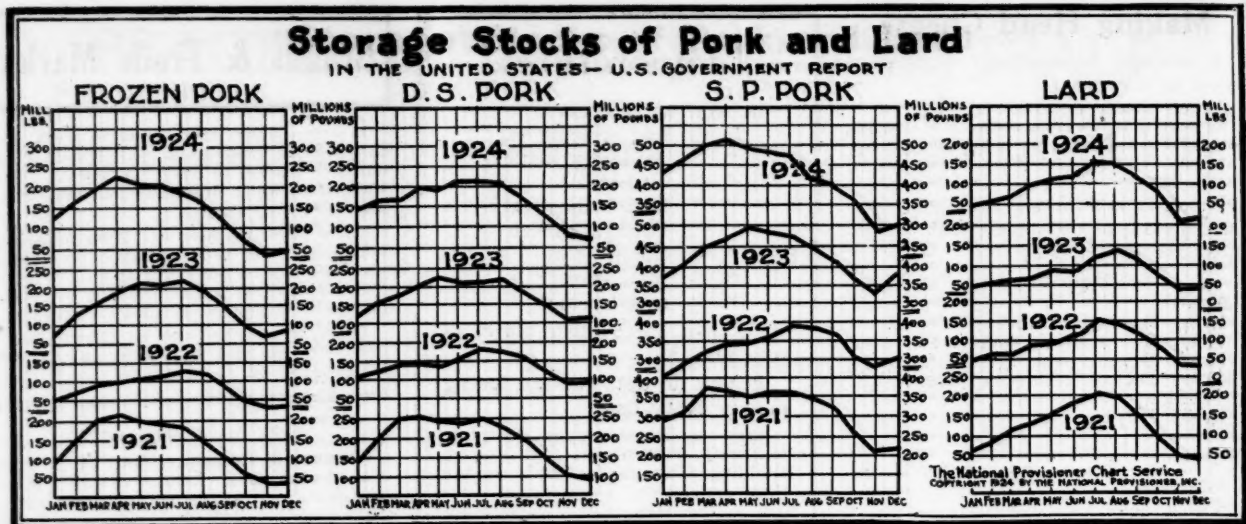
CHESTERFIELD

Welch, Holme & Clark, Newark, N. J. and New York City. For tallow for use in manufacturing soap. Trade Mark: ROYAL BRAND. Application serial No. 200,918. Class 4, Abrasive, Detergent and Polishing Materials. Claims use since May 1, 1899.

Jacob Moschel's Sons, Inc., Buffalo, N. Y. For ham and bacon. Trade Mark: STRAWBERRY. Application serial No. 201,300. Class 46, Foods and Ingredients of Foods.

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows stocks of pork and lard on hand in the United States on the first of each month of the year up to December 1, with comparisons for the three years previous.

With the exception of the year 1922, the relative position of storage stocks during the year moves in very similar lines with those of the three years previous.

Stocks of pork and lard declined gradually from the close of the spring packing season to November 1, when S. P. pork and lard showed slight increases.

In the case of S. P. pork, this is accounted for in large measure by the unexpectedly heavy run of hogs. While the lard yield of these hogs was less than average, the foreign demand for lard has slackened and stocks have increased. Stocks of frozen pork are about 6,000,000 lbs. less than at the same time last year and are slightly under the five-year average.

D. S. stocks are considerably below last year and nearly 50,000,000 pounds lower than the five-year average.

S. P. stocks are higher than a year ago and almost 25,000,000 pounds greater than the five-year average.

Lard holdings, while somewhat higher than those of a year ago, are still 4,000,000 pounds below the five-year average.

The hog runs have been surprisingly heavy, attributable to one of two causes, or possibly to both. Either there are many more hogs in the country than the surveys indicated, or the poor corn crop is forcing to market pigs which should be coming a couple of months later.

The bulk of the unfinished hogs are doubtless a result of little corn for feed. However, much of the corn crop is of such a character that it must be fed on the farm rather than sold at the principal markets. There is still a good deal of reason to believe that there will be normal hog runs throughout the winter packing season. However, quality similar to that of the last few years is likely to be lacking.

Consumption of pork products has kept up unusually well in this country and abroad. But any decline in the demand would make a smaller hog supply highly desirable.

STOCKS IN COLD STORAGE.

The figures on which the above chart is based are as follows, in pounds:

1921.				
Frozen pork	S. P. pork	D. S. pork	Lard	
Jan. ... 93,990,000	294,993,000	144,997,000	59,319,000	
Feb. ... 150,594,000	316,328,000	202,909,000	53,549,000	
Mar. ... 206,589,000	376,376,000	251,893,000	117,690,000	
Apr. ... 219,964,000	367,555,000	255,390,000	128,614,000	
May ... 200,706,000	355,041,000	246,443,000	152,428,000	
June ... 194,486,000	366,291,000	246,610,000	181,992,000	
July ... 182,168,000	366,346,000	250,752,000	204,301,000	
Aug. ... 149,435,000	346,522,000	231,512,000	194,490,000	
Sept. ... 103,486,000	320,190,000	200,291,000	149,886,000	
Oct. ... 64,682,000	257,245,000	149,975,000	85,115,000	
Nov. ... 38,517,000	212,528,000	106,610,000	48,850,000	
Dec. ... 37,513,000	221,346,000	96,731,000	42,001,000	

1922.				
Frozen pork	S. P. pork	D. S. pork	Lard	
Jan. ... 51,203,000	282,822,000	111,071,000	47,541,000	
Feb. ... 71,722,000	294,487,000	128,689,000	61,202,000	
Mar. ... 86,377,000	321,950,000	139,281,000	61,297,000	
Apr. ... 98,765,000	347,275,000	145,182,000	86,031,000	
May ... 103,907,000	348,390,000	142,030,000	96,055,000	
June ... 114,571,000	362,395,000	157,689,000	123,798,000	
July ... 128,962,000	391,474,000	186,948,000	154,254,000	
Aug. ... 117,903,000	385,692,000	179,856,000	143,084,000	
Sept. ... 84,815,000	369,187,000	165,698,000	119,755,000	
Oct. ... 46,796,000	312,517,000	122,783,000	75,338,000	
Nov. ... 30,688,000	278,811,000	85,671,000	38,750,000	
Dec. ... 33,774,000	302,708,000	89,017,000	32,606,000	

1923.				
Frozen pork	S. P. pork	D. S. pork	Lard	
Jan. ... 122,778,000	377,107,000	121,126,000	48,808,000	
Feb. ... 129,196,000	412,896,000	155,522,000	56,296,000	
Mar. ... 154,377,000	451,279,000	178,024,000	59,101,000	
Apr. ... 189,115,000	460,130,000	206,429,000	66,743,000	
May ... 213,224,000	499,119,000	227,728,000	85,251,000	
June ... 210,645,000	483,673,000	214,453,000	84,530,000	
July ... 217,074,000	473,569,000	217,862,000	123,896,000	
Aug. ... 195,062,000	449,441,000	221,716,000	143,578,000	
Sept. ... 148,763,000	413,798,000	191,711,000	115,800,000	
Oct. ... 98,715,000	367,374,000	146,974,000	72,008,000	
Nov. ... 71,640,000	325,456,000	108,850,000	35,225,000	
Dec. ... 82,068,000	384,604,000	110,824,000	35,317,000	

1924.

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ... 126,783,000	432,726,000	147,487,000	49,822,000	
Feb. ... 165,822,000	468,373,000	168,141,000	56,161,000	
Mar. ... 199,428,000	500,658,000	168,145,000	68,537,000	
Apr. ... 227,284,000	512,190,000	192,934,000	85,722,000	
May ... 215,767,000	500,683,000	191,882,000	102,317,000	
June ... 201,728,000	483,372,000	206,009,000	127,949,000	
July ... 186,566,000	473,914,000	212,158,000	132,529,000	
Aug. ... 164,461,000	443,795,000	202,002,000	150,243,000	
Sept. ... 121,516,000	408,928,000	180,127,000	124,676,000	
Oct. ... 77,586,000	351,485,000	135,702,000	83,198,000	
Nov. ... 42,857,000	285,516,000	81,986,000	31,706,000	
Dec. ... 48,656,000	300,264,000	76,900,000	35,042,000	

EUROPEAN MEATS AND FATS.

A scarcity of bellies, backs, long clears and picnics existed on the Liverpool market during the week ended December 6, according to a cablegram to the U. S. Department of Commerce from Trade Commissioner Squire, Hamburg, Germany.

Lard supplies on the Hamburg, Germany, market were small, and demand was not strong. Receipts of hogs at the 20 principal German markets totaled 66,000 for the week, prices being well maintained.

LARD AND GREASE EXPORTS.

Exports of lard from New York, December 1 to December 16, were 32,332,541 lbs.; tallow 458,800 lbs.; greases 2,992,800 lbs.; stearine, none.

BRITISH PROVISION MARKET.

(Special Letter to the National Provisioner.)

Liverpool, England, Dec. 6, 1924.—There has been a very quiet tone to the bacon market this week. With the easiness in Continental bacon there has been a very quiet demand for the small stocks of American, which are now available. At the low prices, increased interest has been evinced in Danish, which has a decidedly firmer tone at the week-end, and the tone all around is now better.

American bacon has again had a very narrow market both as regards the supply and demand. Stocks of bacon are small and arrivals keep very moderate, but the light offerings only meet with a small inquiry. Cumberlands have been in increased supply, and on selling pressure, have given way sharply in price, but Wiltshires, long clears, backs, and clear bellies continue to be very scarce and the few available are selling at full prices.

Hams are in free offering, and with a slow demand, sellers have eased prices to make progress. Picnics are scarce and firm, but squares, while in only moderate supply, are easier on a quiet trade.

Lard on spot meets with a decidedly better inquiry.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Product Excited With New High Levels Hog Movement Huge—Prices Unsettled Product Stocks Small.

The developments in the provision market during the week have again emphasized the great divergence in thought as to values between the prices of hogs and the price of product. The product market has been very active and very strong advancing to new high levels.

The gains in lard have been nearly 4c a pound from the low level of early November, while the price of hogs is only about the same as early November. This tremendous advance in product has come in the face of record breaking receipts of hogs. These enormous receipts have kept down the live hog price, while the continued steady distribution of product has been reflected in the advance in product prices.

Heavy Meat Distribution.

With a November production of lard of 130,470,000 lbs., the disappearance was sufficiently heavy so that the total on hand December 1st throughout the country was only 35,242,000 lbs. against 35,227,000 lbs. last year. Distribution of meat was also on an enormous scale, with the total on hand as of December 1st only 598,436,000 lbs. against 739,493,000 lbs. a year ago.

The enormous movement of hogs apparently continues at the expense of the expected supply later. The receipts last week at the seven leading points were 949,000, following 995,000 the previous week, and 760,000 lbs. last year. Receipts of cattle were slightly in excess of last year, although receipts of sheep were slightly less.

Under these enormous hog receipts the average price at Chicago was \$9.10 against \$9.00 the previous week and \$6.70 last year. The total receipts of hogs at all the western points for last week were 1,071,000, compared with 934,000 last year and since October 25th were 5,793,000 against 5,878,000 a year ago.

Optimistic Feeling Created.

This continued movement of hogs in view of the claims of small amounts back in the country create a very confident feeling regarding the situation in hog products later. The predictions are becoming more or less prevalent that the January 1st statement of live hogs in the country will show from 10 to 15 per cent less than last year. The Government figures as of September 1st indicated a total at that time of 10,000,000 less than last year.

Shipments of product are on an excellent scale. For the past seven weeks, the shipments have amounted to 117,000,000 lbs. of meats from Chicago, slightly more than last year, and 70,600,000 lbs. of lard, 1,000,000 lbs. more than last year. The weekly shipments are also heavy particularly of fresh meats.

Shipments of fresh meats for the past week were slightly over 47,000,000 lbs. against about 21,000,000 lbs. last year. The quality of the hogs coming to market is such, it is claimed, that a good portion of the product has to be distributed as fresh meats, the lighter quality and lighter weights having a distinct influence on the amount which can be cut into regular cured products.

The Corn Situation a Factor.

The recent advance in corn to around \$1.30 with hogs staying about the same

as previously, meant an apparent loss in hog feeding of around 40c a bushel. The amount of low grade corn which is being fed is very important yet in some sections it is very difficult to get the corn and this necessitated shipping in of the hogs on such a large scale.

The figures of the total stocks of product in the country as reported by the Bureau of Agricultural Economics for December 1 make interesting comparisons. They may be seen in connection with the chart published on another page.

Chicago mid-month figures also made interesting comparisons, and are to be found on another page.

PORK—The market was quiet but strong, with mess New York \$34.00@35.00, family \$32.00@33.00, short clear \$36.00@40.00. At Chicago mess pork quoted \$31.00.

LARD—Market active and strong, but reports on demand mixed. At New York prime western quoted 17.50@17.60c; middle west 17.35@17.45c; city 17c; refined to the continent 18¼@18½c; South American 19c; Brazil kegs 20c; compound 13½@13¾c. At Chicago regular lard in round lots was quoted at Dec. price; loose 77½ under Dec., and leaf lard .92½ under Dec.

BEEF—Demand was fair and the market firm with mess New York \$17.00@18.00; packet \$17.00@18.00; family \$20.00@22.00; extra India mess \$34.00@36.00; No. 1 canned corn beef \$2.25; No. 2, 6-lbs., \$15.00; pickled tongues \$55.00@65.00, nominal.

SEE PAGE 39 FOR LATER MARKETS.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions, lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

It is mailed each day at the close of trading, and a handsome leather binder is furnished to subscribers for the purpose of filing the daily reports for ready and permanent reference. Subscribers also are entitled to free telegraphic service (messages collect).

Application for this service may be made to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill. The cost is \$1 per week, or \$48 per year, payable in advance.

CHICAGO MID-MONTH STOCKS.

Stocks of mess pork, lard, D. S. short ribs, D. S. bellies and D. S. extra short clears in Chicago at close of business on Dec. 14, 1924, are reported as follows by the Chicago Board of Trade:

	Dec. 14, 1924.	Nov. 30, 1924.	Dec. 14, 1923.
Mess pork, new, made since Oct. 1, '24, brls.	1,175	778	695
Mess pork, made Oct. 1, '23, to Oct. 1, '24			1,227
P. S. lard, made since Oct. 1, 1924, lbs.	5,522,470	6,149,790	5,172,416
P. S. lard, made Oct. 1, '23, to Oct. 1, '24	352,198	724,029	
Other kinds of lard	3,405,419	2,594,051	2,859,776
Short rib middles made since Oct. 1, 1924, lbs.	1,707,479	309,137	733,773
Short ribs middles, made previous to Oct. 1, 1924, lbs.	102,000	101,000	
D. S. clear bellies, made since Oct. 1, 1924	5,855,164	5,432,642	3,607,738
D. S. clear bellies, made previous to Oct. 1, 1924	225,109	475,043	1,042,631
D. S. rib bellies, made since Oct. 1, 1924	3,122,754	1,094,306	1,484,506
D. S. rib bellies, made previous to Oct. 1, 1924	127,412	245,614	25,236
Extra short clear middles, made since Oct. 1, 1924, lbs.	397,155	224,133	269,723
Extra short clear middles, made previous to Oct. 1, 1924, lbs.			56,300

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending December 13, 1924, are reported by the U. S. Department of Commerce as follows:

Hams and Shoulders, Including Wiltshires.		—Week ending—				Jan. 1, '24
		Dec. 13, 1924.	Dec. 6, 1924.	Nov. 29, 1924.	Dec. 13, 1924*	
		1,000 pounds.	1,000 pounds.	1,000 pounds.	1,000 pounds.	
Total		2,815	1,256	1,129	289,687	
To Belgium		38	18	75	15,470	
Germany			24		853	
Netherlands					2,212	
United Kingdom		1,964	776	606	234,855	
Other Europe					5,583	
Canada		401	189	156	9,904	
Cuba		346	202	253	15,179	
Other countries		69	37	39	5,521	
Bacon, Including Cumberlands.						
Total		6,312	5,303	4,801	325,351	
To Belgium		501	501	120	11,822	
Germany		133	293	177	47,603	
Netherlands		133	88	62	21,505	
United Kingdom		5,580	4,117	3,822	141,945	
Other Europe		305	237	195	71,501	
Canada			63	92	5,807	
Cuba		1		49	21,983	
Other Countries		12	4	284	3,905	
Lard.						
Total		15,311	10,546	8,468	894,901	
To Belgium		571	920	191	31,239	
Germany		5,096	1,080	1,391	304,849	
Netherlands		1,023	918	563	65,806	
United Kingdom		4,660	4,005	3,106	226,494	
Other Europe		1,729	1,270	619	109,569	
Canada		116	332	60	10,791	
Cuba		1,193	1,094	1,983	87,424	
Other Countries		440	328	325	68,798	
Pickled Pork.						
Total		348	147	251	26,886	
To Belgium		20	9		353	
Germany		10	24		1,257	
Netherlands					40	
United Kingdom		124	22	80	4,562	
Other Europe		2	10	50	2,663	
Canada		98	57	51	5,867	
Cuba		20		5	2,817	
Other Countries		74	25	65	9,156	

WEEK ENDING DECEMBER 13, 1924.

	Hams and shoulders	Bacon	Lard	Pickled pork
	M pounds.	M pounds.	M pounds.	M pounds.
Boston			1,650	
Detroit	418	389	453	25
Port Huron	283			78
Key West	330	1	696	
New Orleans	82	12	872	84
New York	59	5,051	10,706	52
Philadelphia			101	
Portland, Me.	1,645	859	854	109

* Revised to October 31, including exports from all parts.



Let Us Carry Your Temperature Burdens and Worries

Temperatures *too high* or *too low*, caused by human carelessness, guess-work, dreaming, and forgetfulness, are piling cares, trouble and *profit losses* on the backs of hundreds of packers.

How we can help you

For 33 years, we have specialized in making and applying Thermostatic Control to all processes in the Packing Industry requiring an accurate temperature of AIR, GAS, or LIQUIDS. Our engineers in 35 chief cities are Temperature Control experts. They have helped such firms as Armour & Co., Beech Nut Packing Co., Jacob Dold Packing Co., John Morrell & Co., Cudahy Packing Co., and many others to solve some of their most difficult problems of temperature control. They will help you without obligation.

The recommendations of our engineers will be based upon the wealth of knowledge and experience we have gained in the past 33 years. We may be able to save you a great deal of Time, Trouble and Money. You have nothing to lose, and perhaps much to gain by talking things over. Write today and tell us where you think we might be able to help you increase your profits.

THE POWERS REGULATOR CO.

33 Years of Specialization in Automatic Temperature Control.

2725 Greenview Ave., Chicago.

New York Boston Kansas City Toronto
And 30 other offices. See your telephone directory

(107)

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending December 13, 1924, with comparisons as follows:

	Week ending Dec. 13	Previous week.	Cor. week 1923.
Western dressed meats:			
Steers, carcasses	8,188½	8,165½	8,037
Cows, carcasses	1,812	1,766	1,686
Bulls, carcasses	138	188	196
Veal, carcasses	11,777	11,206	9,909
Hogs and pigs	345	30	3,369
Lambs, carcasses	22,087	22,084	22,968
Mutton, carcasses	3,171	4,971	7,403
Beef cuts, lbs.	140,220	124,203	172,115
Pork cuts, lbs.	1,081,173	1,021,057	1,573,484
Local slaughters:			
Cattle	10,562	11,136	10,778
Calves	15,487	12,150	14,473
Hogs	75,945	74,040	76,573
Sheep	48,703	50,121	50,857

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending December 13, 1924:

	Week ending Dec. 13	Previous week.	Cor. week 1923.
Western dressed meats:			
Steers, carcasses	2,653	2,485	2,648
Cows, carcasses	1,212	1,042	818
Bulls, carcasses	215	127	240
Veals, carcasses	2,078	1,908	1,470
Lambs, carcasses	8,576	7,666	7,755
Mutton, carcasses	1,212	1,519	1,896
Pork, lbs.	578,328	609,254	520,137
Local slaughters:			
Cattle	1,904	2,063	2,552
Calves	2,404	2,758	2,497
Hogs	26,467	23,942	30,150
Sheep	5,622	5,519	6,127

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, December 18, 1924, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$18.00@21.00	\$14.00@14.50	\$17.00@21.00	\$20.00
Good	16.00@18.00	12.50@13.50	13.00@16.00	13.00@16.00
Medium	12.50@14.50	11.00@12.00	9.00@12.00	10.00@13.00
Common	9.50@12.00	9.50@10.50	7.00@ 9.00
COWS:				
Good	11.00@12.00	8.50@ 9.00	8.50@11.00	9.00@10.00
Medium	9.00@11.00	7.50@ 8.00	7.00@ 8.00	8.00@ 9.00
Common	6.50@ 8.00	6.50@ 7.00	5.50@ 6.50	7.00@ 8.00
BULLS:				
Good	7.00@ 8.00
Medium	6.50@ 7.00
Common	6.00@ 6.50	6.00@ 7.00
Fresh Veal—				
Choice	15.00@16.00	17.00@18.00
Good	12.00@14.00	15.00@16.00	13.00@15.00
Medium	8.00@ 9.00	8.00@ 9.50	12.00@14.00	11.00@12.00
Common	6.00@ 8.00	7.50@ 8.00	8.00@10.00	8.00@10.00
Fresh Lamb and Mutton—				
LAMB:				
Choice	24.00@25.00	24.00@25.00	25.00@27.00	26.00@27.00
Good	22.00@24.00	22.00@23.00	24.00@25.00	24.00@26.00
Medium	20.00@22.00	20.00@22.00	23.00@24.00	22.00@24.00
Common	18.00@20.00	18.00@20.00	21.00@23.00
YEARLINGS:				
Good
Medium
Common
MUTTON:				
Good	12.00@13.00	13.00@15.00	14.00@16.00
Medium	10.00@12.00	10.00@12.00	13.00@14.00	14.00@15.00
Common	8.00@10.00	8.00@10.00	10.00@12.00	10.00@12.00
Fresh Pork Cuts—				
LOINS:				
3-10 lb. average	15.00@15.50	15.00@16.00	15.00@16.50	15.00@16.50
10-12 lb. average	14.50@16.00	15.00@16.00	15.00@16.00	15.00@16.00
12-14 lb. average	14.00@14.50	15.00@16.00	14.50@16.50	14.00@16.00
14-16 lb. average	13.50@14.00	14.00@15.00	14.00@15.00	14.00@15.00
16 lbs. over	12.50@13.50	13.00@14.00	13.00@14.00	13.00@14.00
SHOULDERS:				
Skinned	11.50@12.50	12.00@13.50	12.00@13.50
PICNICS:				
4-6 lb. average	11.00@12.00	12.50@13.00	12.50@13.00	12.50@13.00
6-8 lb. average	12.00@12.50	12.00@12.50	11.50@12.00
BUTTS:				
Boston style	13.50@14.50	14.00@15.50	15.00@17.00

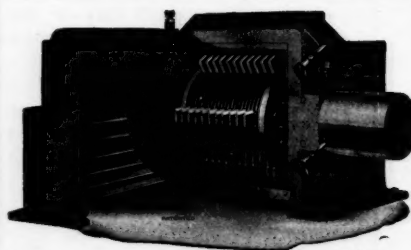
*Veal prices include "hide on" at Chicago and New York

STURTEVANT

Macerator and Grinder

FOR

Bones and Carcasses,
Butchers and Packers Refuse,
Dry or Wet Rendering,
Cracklings, Scrap, Tankage,
Dry and Green Bone,
Expeller Cake.



SPECIAL HAMMERS, CUTTERS AND GRATES to produce maximum outputs.
"OPEN-DOOR" ACCESSIBILITY—belt driven or direct connected.
Roller bearings, heat treated shaft, large feed opening.
USED BY LARGEST PACKERS

STURTEVANT MILL CO., HARRISON SQUARE BOSTON, MASS.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A very strong market with offerings limited and with prices at new highs for the season featured tallow again this week. Consumers were forced to pay 10½¢ for extra, New York, another advance of ¼¢, and it is understood that rather large absorption occurred at that level. Producers continued firm in their ideas, and there was no pressure on the market. At New York special was quoted at 10¼¢@10½¢ extra 10½¢ edible 11¼¢@12¢.

Chicago tallow was very steady with not a great deal available for shipment prior to the first of the year. Edible and fancy were firm at 10½¢; prime packer, 10¢, while some stock in tiers of slightly better quality sold at 10¼¢.

At the London auction on Wednesday, December 17, 899 casks were offered, of which 777 sold at prices 1s to 1s 6d advance with mutton quoted at 53s 6d to 54s 9d; beef at 52s to 52s 6d and good mixed at 52s.

At Liverpool Australian tallow was unchanged to 3d lower for the week with prime quoted at 49s 3d and good mixed at 48s 4½d.

STEARINE—The market has been barely steady and moderately active with sales at 11½¢ followed by sales at 11½¢ later. Demand appeared limited but there was no particular pressure on the market. While compound business is fair to good the demand for stearine is said to be light owing to the relative cheapness of cotton oil. At New York oleo was quoted at 11½¢. At Chicago oleo was firmer with some sales reported at 12¢.

OLEO OIL—The market was dull and easier with extra New York 16½¢ asked medium 14¼¢ and lower grades 16½¢ nominal. At Chicago extra was quoted at 16½¢.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL—The market was strong, again reflecting the strength in the raw material, but demand was quite good. At New York edible quoted 18¼¢; extra winter, 17¼¢; extra, 15¼¢; extra No. 1, 14¼¢; No. 1, 13¼¢; No. 2, 13¼¢.

NEATSFOT OIL—This market continued strong with raw materials but demand was moderate. At New York pure quoted 15¼¢; extra, 14¼¢; No. 1, 13¼¢ and cold pressed 19¼¢@19½¢.

GREASES—The market was very steady but the undertone was firm. While demand was limited, offerings were light and sellers were influenced greatly by further upturns in tallow and continued strength in other oils. Reports of limited production continued.

At New York yellow and choice house were quoted at 9¼¢@9½¢; A White, 10¼¢; B White, 9¼¢@10¢; and choice white 13½¢@14¢. At Chicago the market was rather quiet but very steady with brown 10½¢@10¾¢, A White 11¢@11½¢, and choice

quoted 8½¢, yellow 9¼¢@9½¢, B White 10½¢@10¾¢, A White 1¢@11½¢, and choice white 12¢.

Packinghouse By-Products

Blood.

Chicago, December 18, 1924.

The blood market is about steady. Some sellers have advanced their prices somewhat over last paid prices.

	Unit ammonia.
Ground	\$3.40@3.50
Crushed and unground	3.25@3.55

Digester Hog Tankage Materials.

This market is a little more active. A little better demand prevails, especially for the fancy grades.

	Unit ammonia.
Ground, 10 to 12%, ammonia	\$3.50@3.60
Unground, 11 to 13%, ammonia	3.25@3.40
Unground, 7 to 10%, ammonia	2.75@3.15

Fertilizer Tankage Materials.

The fertilizer tankage materials market is about steady. Prices have sagged somewhat, but now are about steady.

	Unit ammonia.
High grade, ground, 10-12%, ammonia	\$2.90@3.00
Lower grade, ground, 6-9%, ammonia	2.60@2.80
Medium to high grade, unground	2.50@2.70
Lower grade, unground	2.00@2.40
Hoof meal	2.00@3.00
Grinding hoofs, pigs toes, dry	27.00@33.00

Bone Meals.

There is not much doing in the bone meals market. This is between seasons for bone meals, and the market is about on a level.

	Per ton.
Raw bone, meal	\$28.00@30.00
Steam, ground	20.00@22.00
Steam, unground	15.00@17.00

Cracklings.

Not much interest is being manifested in this market except at what buyers call "bargain prices."

	Per ton.
Pork, according to grease and quality	\$50.00@70.00
Beef, according to grease and quality	30.00@45.00

Bones, Horns and Hoofs.

This market is about the same. There is a little better demand for hoofs, while bones are scarce.

Horns, unassorted	\$ 75.00@200.00
Culls	30.00@32.00
Hoofs, unassorted	32.00@35.00
Round shin bones, unassorted	47.50@52.50
Flat shin bones, unassorted	37.50@42.50
Thigh bones, unassorted	50.00@55.00

(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is around \$30.00@31.00. Glue bones are firm and junk bones are around \$25.00.

	Per ton.
Calf stock	\$28.00@29.50
Edible pig skin strips	90.00@100.00
Rejected manufacturing bones	33.00@35.00
Horn plths	23.00@25.00
Cattle jaws, skulls and knuckles	30.00@31.00
Junk and hotel kitchen bones	25.00@26.00
Sinews, pizzles and hide trimmings	21.00@23.00

Animal Hair.

Some contracts are being made for winter stock of hog hair at fairly satisfactory prices.

Coil dried, lb.	3 @ 3½¢
Processed, lb.	6 @ 8
Dyed	9½ @ 12¢
Cattle switches (110 to 100) each	2½ @ 4
Horse tails, each	55 @ 80¢
Horse mane hair, green, lb.	12 @ 13¢
Unwashed dry horse mane hair, lb.	20 @ 22¢
Pulled horse tail hair, lb.	55 @ 65¢

Pig Skin Strips.

Prices are about steady, sales of No. 1 tanner grades mostly 6¢ to 6½¢ per lb. basis, Chicago.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, December 17, 1924.—The tankage market is quite weak at the present time and the only way to move prompt material is to get sellers to make concessions in price, this is true especially of unground tankage.

The demand for dried blood from fertilizer buyers seems to be less every year, many buyers say they are not interested in buying unless they can purchase this material at the same price as tankage.

Feeding buyers of tankage and blood are very scarce. Nitrate of soda and sulphate of ammonia are two materials that are holding firm in price.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, December 17, 1924.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 18-19¢; green hams, 8-10 lbs., 18½¢; 10-12 lbs., 18¢; 12-14 lbs., 17½¢; green picnics, 4-6 lbs., 14¢; 6-8 lbs., 13¢; green clear bellies, 6-8 lbs., 20¢; 8-10 lbs., 20¢; 10-20 lbs., 20¢; 12-14 lbs., 19½¢; S. P. clear bellies, 6-8 lbs., 16½¢; 8-10 lbs., 18¢; 10-12 lbs., 18¢; 12-14 lbs., 17½¢; S. P. hams, 8-10 lbs., 18¢; 10-12 lbs., 18¢; 12-14 lbs., 17½¢; 18-20 lbs., 20¢; dressed hogs, 13½¢; city steam lard, 16¼¢-17¢; compound 13¼¢-14¢.

Why Not You?

We have one of our
**Grease-from-Waste-
Water Separating Ap-
paratus** installed AND
PAID FOR in every
state of the United
States and Canada.

USSESA SALES COMPANY

3203 Woolworth Building
New York City

Merit Recognized—Jeffrey Black Gut Hasher Wins \$100 Prize at Packers' Convention

In the contest of the Institute of American Meat Packers for the best practical packinghouse ideas to improve processes, the Jeffrey Black Gut Hasher won a Second Prize of \$100, as announced at the 19th Annual Convention of the Packers.

Why?

Because without knives to become dull, and without repairs, it hashes black guts, beef pecks, sheep and calf paunches, etc., and enables you to turn all your hog-grease products into an All-Hog White Grease.

Write for information to

HILL MANUFACTURING COMPANY

Monadnock Building

Chicago, Ill.

SOUTHERN MARKETS.**Memphis.**

(Special Wire to The National Provisioner.)

Memphis, Tenn., Dec. 18, 1924.—Crude salable at 10½c, Memphis, January or later with buyers showing less interest in earlier shipments. Forty-one per cent meal, \$39.00, Memphis, with reported good demand the past few days at present prices. Loose hulls, \$9.00, Memphis.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Dec. 18, 1924.—Prime crude firm at 10c asked Mississippi Valley, 9¾c Oklahoma and Texas; undertone firm. Refined strong and more active. Thirty-six per cent meal, \$37.40; 41 per cent meal, \$39.40; 43 per cent meal, \$41.40. Loose hulls, \$10.25; sacked hulls, \$14.00, all delivered New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Dec. 18, 1924.—Prime cotton seed delivered Dallas, \$42.00; prime crude oil, 9¾c; forty-three per cent cake and meal, f.o.b. Dallas, \$38.00; hulls, \$7.50; linters, 3½@6c. Markets dull, little trading; severe drop in temperature.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, December 1 to December 16, 7,885 bbls.

The Blanton Company
St. Louis, U. S. A.

Refiners of

**White
Butter
Oil**

Give Us Inquiries on Tank Cars

Pleased to Submit Samples

Selling Agencies at

New York Philadelphia Pittsburgh
Memphis

Yopp's Code, Eighth Edition.

EUROPEAN OIL TRADE REVIEW.

During October the vegetable oil market in Belgium improved steadily and was more active than during any month of the present calendar year. The improved condition is attributed not only to the comparative stability of the Belgian franc but also to the further settlement of the political situation in Europe in general. The successful operations of the Dawes Plan has placed German industries on a sounder footing and Belgian trade in German industrial centers is rapidly resuming its former degree of importance.

Imports of refined and crude oils were heavy during October inasmuch as dealers were anxious to accumulate a certain amount of stocks before the new customs tariff went into effect on November 10, 1924, says a report of Vice Consul Julian F. Harrington, Antwerp, Belgium, to the Department of Commerce. According to the former tariff, crude and refined oil were not subject to taxation upon entry into Belgium. Since November 10, however, there has been a duty of 10 francs per 100 kilograms on crude oil and of 20 francs per 100 kilograms on refined oil.

The market for linseed oil, cottonseed oil, coconut oil, and corn oil, was extremely active, while that for soyabean oil, palmkernel oil, rapeseed oil, and groundnut oil showed an improvement over the previous month.

Condition in Great Britain.

The production of vegetable oils and seed cakes in Great Britain was above the average for October, and large quantities of cottonseed, soya beans, linseed and palm kernels were imported.

During October, 1924, imports of oilseeds and cake into Great Britain totaled 70,267 tons, as compared with 34,197 tons imported during October, 1923. Total imports for the first ten months of 1924 were 707,094, compared with 575,314 tons imported during the same period in 1923. Imports of vegetable oils for October, 1924, were 1,662 tons, compared with 1,701 tons during October last year. Total imports for the first ten months of 1924 were 16,459 tons, compared with 10,799 tons imported last year for the same period.

Exports of vegetable oils during October, 1924, totaled 2,255 tons, compared with 1,660 tons for October, 1923. Exports for the first ten months of 1924 reached 31,131 tons, compared with exports for the same period last year of 24,619, according to official figures received by the Department of Commerce from Vice Consul in Charge, Albert W. Scott, Hull, England. Practically all of these figures show an increase over the

export and import trade of 1923 in vegetable oils and seeds.

During September the French market showed continued prosperity in vegetable oils. The imports of raw materials during 1924 have been ahead of those for 1923 and September was no exception, adding an increase of 78,650 metric quintals over the importations for the same month last year, according to a report of Consul Hooker A. Doolittle, Marseilles, France, to the Department of Commerce.

The question of exporting oilseed cakes again came to the front due to a ministerial decree of September 16, which again prohibited the export of these materials. At the end of the month, however, an agreement between the oil manufacturers and the Ministry of Agriculture was reached by which special conditions for the sale of Rufisque peanut oil cake were to be granted for the period from October 15 to November 15.

The vegetable oil market in Sweden was characterized by increased prices during the third quarter of 1924, ending September 30, 1924. During the first nine months of 1924, imports of oilseeds as well as of oils and cakes showed a gain over the corresponding period of 1923. The following table shows the imports during the first nine months of 1923, and 1924:

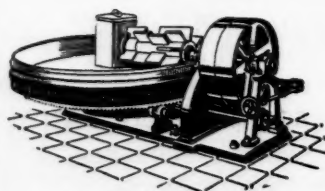
	January- September 1924	January- September 1923
	(In metric tons)	
Soya beans, vetch, peas.....	53,475	42,919
Linseed	27,444	25,932
Copra	8,413	7,250
Vegetable fat oils	6,662	6,680
Vegetable fats	6,844	5,979
Oil cake	76,470	59,286
Margarine	1,244	855
Soap	448	435

From the above table it will be seen that every one of the items shows a gain over the corresponding period in 1923. The increase in the importation of oilseeds indicates that the growth of the Swedish oil industry is continuing during 1924, says a report from Consul Walter A. Leonard Stockholm, Sweden, to the Department of Commerce.

GERMAN HOG PRICES LOWER.

The lowest prices since August 20 prevailed in the German hog market for the week ending November 26, according to the U. S. Department of Agriculture. For the week quoted, heavy hogs brought \$15.88 against \$15.29 for the preceding week and \$15.07 for the week ending August 20. Receipts of hogs at 14 markets showed a decided increase.

The price of lard in tierces at Hamburg remained relatively steady with a tendency to rise. Margarine prices remained unchanged.



Grasso's New Table Worker

GRASSO'S

"Original Holland" Margarine Machinery

Sold in America only by the

A. H. BARBER-GOODHUE CO.

316 W. Austin Ave. CHICAGO, ILL.

F. C. ROGERS
BROKER

Provisions

Philadelphia Office:
Ninth & Noble Streets

New York Office:
431 West 14th Street

VEGETABLE OILS WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Active—New Season's Highs Made—Crude Tight—Cash Trade Moderate—Lard and Grain Strength Factors.

A continuance of very active outside interest in the cottonseed oil futures market on the New York Produce Exchange, another bulge to new season's highs, considerable profit taking, but enormous absorptive power, with the strength in outside markets an enormous help, were the features again the past week.

Houses with western connections were probably again the heaviest buyers, with the demand going mainly into the distant months, while the south appeared to have bought on balance, although considerable realizing developed from both those quarters, especially in the nearby positions.

Refiners' Hedging Pressure Small.

Hedging pressure from refiners was again rather small in volume, while the pit crowd were on both sides and were, for the most part, inclined to follow commission house orders, and take their cue mainly from the developments in the outside commodities.

As a result, the new season's highs in grains and in lard, especially in the latter, again had considerable to do with the advances in oil. At no time during the past week was there any important let-up in the speculative buying power—in fact the demand appeared to increase as prices rose but the market had to take a lot of

selling, and if anything, the technical position appeared to be somewhat weaker than it has been at any time on the crop.

The refining interests were again buyers of the nearbys and sellers of distant months in the way of transferring hedges, and the nearby positions were constantly lagging behind in their upward movement, although all months, including Dec., reached new high ground this week.

Buying Oil Against Oil Sales.

Advices on cash demand received little or no attention, while there was heavy buying of oil against sales of lard in the west at around five cents premium for lard, or slightly better. Reports indicated a moderate to fair cash business, but a further slowing up as compared with November, which is more or less natural, owing to the year-end and approaching holidays. However, in refining quarters cash trade was reported sufficiently large to make for minimum heading as crude was coming out in sufficiently limited volume to be offset by the sales of actual oil and compound.

The crude markets were tight and at new season's highs, with sales in the southeast and Valley at ten cents, and with offerings much freer at that level, while Texas was 9½¢ nominal. The expectations in refining quarters are that crude oil will come out in a large way at the ten-cent figure, and that the speculative element will have to materially increase its holdings to absorb any increased hedg-

ing pressure, unless cash trade picks up materially in January, as the majority appear to be anticipating at the moment.

In commission house quarters, sentiment is very bullish, owing to the discounts under lard, and the belief that this discount forecasts steady and large consumption of oil and the majority of commission houses are paying little attention to the crude market, as they are advocating purchases of cotton oil merely against the sales of lard at Chicago.

December deliveries thus far this month have been about 4,500 bbls., but the oil appears to be readily taken care of. Expectations are for deliveries of fully 5,000 bbls. in January, but the Jan. interest has been cut down somewhat, although still of liberal size.

Dullness in Lard Trade.

The hog movement to market continues very large, and at the seaboard much complaint is heard of dullness in lard trade. Nevertheless the lard stocks at Chicago the first half of the month decreased slightly, while Washington placed the lard production in November at slightly more than 130,000,000 lbs., consumption at slightly more than 127,000,000 lbs., and the stocks at the end of November at 25,042,000 lbs. against 35,317,000 lbs. at the same time last year.

The tallow market was very strong and at new highs, New York extra selling at 10½¢, while stearine was barely steady at 11½¢. The corn crop was further

ASPEGREN & CO., INC.

Produce Exchange Building
NEW YORK CITY
DISTRIBUTORS



AGENTS
IN
PRINCIPAL EASTERN CITIES

SELLING AGENTS FOR

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.
The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.
The International Vegetable Oil Co., Savannah, Ga.

lowered some 41,000,000 bu. by the Government, to 2,437,000,000 bu. against 2,478,000,000 bu. in November, and the revised final figures for last year of 3,054,000,000 bu. The reduction in the corn crop was not as great as expected, while the oats crop was increased nearly 32,000,000 bu. for the month to 1,542,000,000 bu. against 1,306,000,000 last year.

Changes in Sentiment Seen.

It was noticeable that among the local element, considerable change has taken place. Some of the recent bears are now bullish, while some of the original bulls sold out, and were operating against further upturns, believing that the market had discounted the bullish elements in the situation for the time being at least.

As May price approached the 12½¢ level the larger production of oil this year appeared to receive more attention, as at that figure, with crude at ten cents, it was calculated that those levels would tend to bring out every pound of available seed in the south.

The November Government report was anxiously awaited, and was due toward the close of the week with expectations for a consumption of around 300,000 bbls., and a good increase in the visible stocks in all positions.

The Dec. distribution, it was estimated, was running at the rate of 225,000 to 250,000 bbls., a very liberal figure, but it must not be forgotten that the oil is available, and is rapidly appearing in the show windows—and that the strength in oil has been built up, to a great extent, by the strength in the grain and lard markets, so that any natural reaction in those quarters will find ready reflection in oil, on account of the exceedingly large open speculative long interest that exists at the moment.

COTTONSEED OIL—Market transactions.

Friday, December 12, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1130	a
Dec.	200	1140 1137	1138	a 1140
Jan.	1100	1145 1115	1143	a 1146
Feb.			1145	a 1153
Mar.	6800	1160 1135	1158	a 1160
April			1160	a 1180
May	24100	1189 1165	1187	a 1188
June			1190	a 1198
July	15700	1200 1185	1197	a 1199

Total sales, including switches, 47,900 P. Crude S. E. 9½ Bid.

THE EDWARD FLASH CO.

29 BROADWAY, N. Y. CITY

BROKERS EXCLUSIVELY

VEGETABLE OILS

In Barrels or Tanks

Hardened Edible Coconut Oil

COTTON OIL FUTURES

On the New York Produce Exchange

Saturday, December 13, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1100	a
Dec.	700	1135 1134	1134	a 1140
Jan.	1100	1140 1137	1140	a 1142
Feb.			1140	a 1160
Mar.	1000	1158 1152	1156	a 1158
April			1160	a 1185
May	5000	1190 1184	1187	a 1188
June			1190	a 1198
July	2100	1202 1198	1202	a 1203

Total sales, including switches, 9,900 P. Crude S. E. 9½ Sales.

Monday, December 15, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1125	a
Dec.			1120	a 1140
Jan.	3000	1136 1130	1130	a 1140
Feb.			1135	a 1140
Mar.	2000	1150 1139	1142	a 1143
April	100	1170 1170	1150	a 1170
May	10200	1183 1169	1171	a 1173
June			1175	a 1185
July	900	1196 1185	1187	a 1189

Total sales, including switches, 29,800 P. Crude S. E. 9½ asked.

Tuesday, December 16, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1140	a
Dec.	200	1150 1140	1152	a 1170
Jan.	2300	1163 1140	1161	a 1162
Feb.	500	1160 1150	1160	a 1170
Mar.	13500	1176 1150	1176	a 1177
April			1190	a 1205
May	29200	1212 1185	1207	a 1209
June			1210	a 1220
July	1500	1222 1198	1220	a 1221

Total sales, including switches, 49,200 P. Crude S. E. 9½ Bid.

Wednesday, December 17, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1140	a
Dec.	300	1168 1165	1153	a 1180
Jan.	1300	1178 1165	1160	a 1163
Feb.			1160	a 1166
Mar.	11500	1192 1176	1180	a 1182
April			1190	a 1205
May	20900	1232 1213	1218	a 1220
June			1220	a 1230
July	7000	1248 1228	1233	a 1234

Total sales, including switches, 49,600 P. Crude S. E. 10 Asked.

Thursday, December 18, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1140	a
Dec.	1150	1150 1150	1165	a 1165
Jan.	1163	1145 1160	1160	a 1165
Feb.			1160	a 1175
Mar.	1179	1165 1179	1180	a 1180
April			1190	a 1205
May	1220	1204 1218	1220	a 1220
June			1220	a 1235
July	1236	1222 1233	1233	a 1235

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL—An improved demand for nearby, prompt shipment from the Pacific coast, made for a very steady market, but offerings on the whole appeared a little more liberal, and sentiment

a little more mixed. The bulk of the demand was for shipment the early part of next year.

At New York Ceylon, bbls., quoted at 11½¢@11¾¢, tanks 10¾¢, tanks Pacific coast 9¾¢; Cochin bbls. New York 12¢@12¼¢; edible, bbls., N. Y., 13¾¢@14¢.

SOYA BEAN OIL—Larger offerings uncovered a better demand, and sales of Jan. shipment from the Pacific coast reported at 11¾¢. Spot oil in the east continued in small supply. At New York crude, bbls., quoted 13¢@13½¢; edible bbls. 13¾¢@14¢; tanks Pacific coast 11¾¢.

CORN OIL—The market was very firm with the continued strength in cotton oil, limited offerings especially of nearby, and a rather good inquiry. At New York crude in barrels was quoted at 12½¢@13¢; refined, bbls. 13½¢@13¾¢; cases \$13.88¢; tanks, f.o.b. mills 10¾¢ sales, and quoted at that figure.

PEANUT OIL was again in demand but relatively high, and very difficult to accurately quote.

PALM OIL—A rather slow demand from consumers was again in evidence but the undertone was very steady, with the continued strength in tallow and owing to the firmness with which foreigners are making offers. African lagos, Jan.-March shipment, quoted at 9¾¢ c.i.f. New York; Niger, same basis, 8¾¢. At New York spot Lagos quoted 9¼¢@9½¢, spot Niger 9¢ nominal.

PALM-KERNEL OIL—The market was more or less nominal with little interest but with prices firm at 10¾¢@10½¢ New York.

SESAME OIL—With little oil available in the east the market was firm, while foreigners continue asking prices above other oils here, making for limited demand. Spot sesame quoted 14½¢@15¢ New York and prompt and nearby shipment on a basis of 14¢ c.i.f. New York.

COTTONSEED OIL—The market was active and very strong with demand quite good and offerings well held. Refined, barrels, New York, 12¢@12½¢, comparatively the cheapest of the oils. Southeast and Valley crude sold at ten cents, and offered freely, Texas 9¾¢ nominal.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Dec. 16, 1924.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Clarified palm oil in casks of 2,000 lbs., 10½¢ lb.; olive oil foots, 10¢ lb.; East India Cochin coconut oil, 17¢ lb.; Cochin grade coconut oil, domestic, 12½¢ lb.; Ceylon grade coconut oil, 11¾¢ lb.

Prime summer yellow cottonseed oil, 12½¢@13¢ lb.; soya bean oil, 14½¢ lb.; red oil, 11¢@11½¢ lb.

Extra tallow, f.o.b. seller's plant, 10¾¢ lb.; dynamite glycerine, nominal, 17¾¢ lb.; saponified glycerine, nominal, 13¾¢@13½¢ lb.; crude soap glycerine, nominal, 12¢@12¼¢ lb.; chemically pure glycerine, nominal, 19¢ lb.; prime packers grease, nominal, 9½¢@9¾¢ lb.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Boreas, Prime Winter Yellow

Venus, Prime Summer White

Sterling, Prime Summer Yellow

White Clover Cooking Oil

Marigold Cooking Oil

Jersey Butter Oil

P&G Special (Hardened) Coconut Oil

Refineries: IVOIRYDALE, OHIO
PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:

CINCINNATI, OHIO

Cable Address: "Procter"

GEO. H. JACKLE

BROKER

40 Rector St., NEW YORK

Tankage

Liquid Stick

Bone Meal

Cracklings

Blood

Bones

Hoofs

Horns

Let Me Sell Your By-Products for You.

Making Service a living fact



SERVICE is first of all knowledge plus the ability to make knowledge useful. That is the power to serve. The final element is the purpose to serve.

Purpose concentrates men, and men's minds and machines, on your requirements. It is the desire to fill those needs with containers that adequately carry your products. It is *purpose* that makes service complete.

Service is a tired word. But to us it is a living, working fact, for out of today's service comes our business of tomorrow.

And service is a human, rather than a mechanical function. If you would measure Canco Service, study Canco men, as you see them in your own office, in our offices, in our factories.

They give Canco Service its life.

American Can Company

NEW YORK

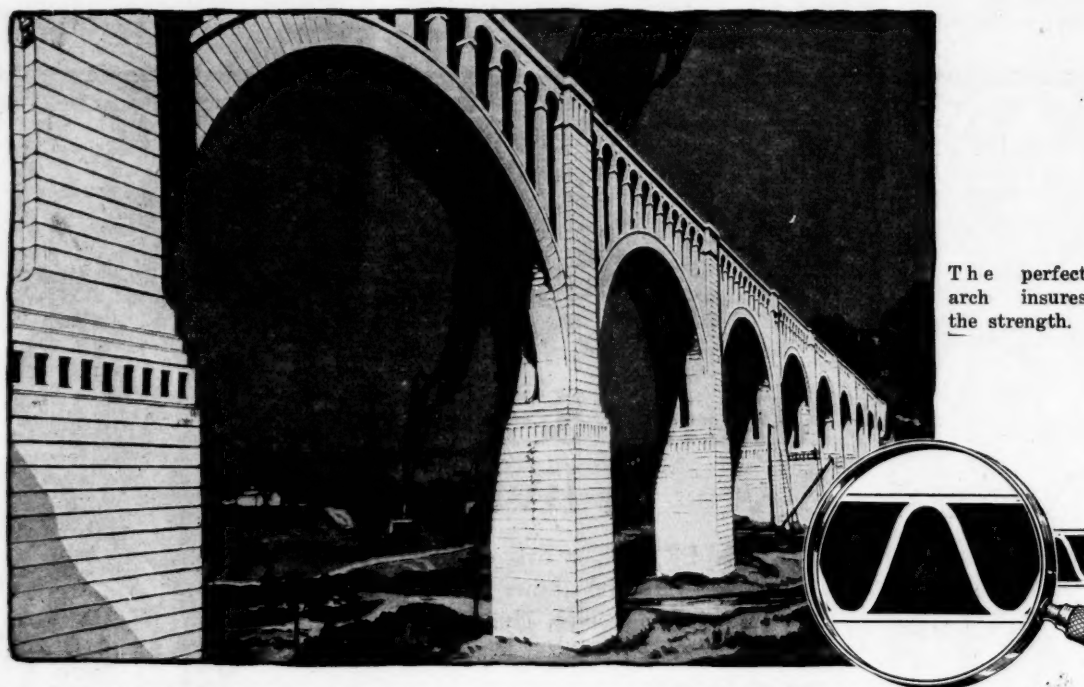
CHICAGO

SAN FRANCISCO

American Can

CONTAINERS OF TIN PLATE BLACK IRON GALVANIZED IRON FIBRE

CANCO



The perfect
arch insures
the strength.

The Tunkhannock 2-track Viaduct at Hallstead, Pa., on the D. L. & W. Ry., is practically an all arch construction with ten 180-foot and two 100-foot arches—the largest reinforced concrete railroad bridge in the world.

Mid-West Box and Railroad Bridge both use the Arch for Maximum Strength

The high, strong arch construction of the selected corrugated fibre board in Mid-West shipping boxes has reduced the shipping losses of hundreds of big shippers by 30% to 70%. Numerous tests have proved it. The great resiliency of the arch and its ability to neutralize shock, vibration, pressure and hard knocks are assets not found in wooden boxes or in ordinary corrugated boxes where the degree of quality is proportioned to a low and alluring price.



The increasing use of Mid-West Boxes in your field is entirely due to their filling a need—BETTER.

In a railroad bridge the arch must be built to conform to specifications. Similarly the Mid-West corrugated shipping box is built up to a superior quality rather than the easier way—down to a price. *Highest test liners* and carefully selected materials insure maximum protection to each shipment.

Your particular shipping problems will receive first hand analysis at your plant by one of our expert engineers upon your request. Simply write—no obligation.

Our "Perfect Package" Data Sheet is free on request.

Three Distinctive Mid-West Features

Waterproof Container: Is everything its name implies.
Triple Tape Corners: Stop tapes from splitting and peeling.
Offset Score: Insures tight closing contact of end flaps.

MID-WEST BOX COMPANY

GENERAL OFFICES

18th FLOOR CONWAY BLDG.
CHICAGO, ILL.

Corrugated Fibre

Board Products



FACTORIES

ANDERSON, INDIANA
KOKOMO, INDIANA
CHICAGO
CLEVELAND, OHIO
FAIRMONT, W. VA

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions.

Hog products irregular toward close of week but undertone was firm. Profit taking selling and weaker tone in corn absorbed commission houses. Cash trade reports mixed.

Cottonseed Oil.

Cottonseed oil irregular, moving in narrow limits following lard with undertone very steady. November consumption, 281,000 barrels; visible supply, 1,413,000 bbls., 1,126,000 bbls. last year. Report construed bearish, and it is expected that December consumption will be smaller than November. Memphis crude sold 10½c; southeast, 9½c.

Quotations on cottonseed oil at Friday noon, were December, \$11.50@11.75; January, \$11.52@11.55; February, \$11.50@11.58; March, \$11.70@11.72; April, \$11.70@11.98; May, \$12.12@12.13; June, \$12.15@12.25; July, \$12.30@12.31.

Tallow.

Tallow, extra, 10c.

Oleo Oil and Stearine.

Stearine, oleo, 11½c.

FRIDAY'S GENERAL MARKETS.

New York, Dec. 19, 1924.—Spot lard at New York, prime western, \$17.65@17.75; middle western, \$17.50@17.60; city, \$17.25; refined, continent, \$18.50; South American, \$19.00; Brazil kegs, \$20.00; compound, \$13.50.

Liverpool Provision Markets.

Liverpool, Dec. 19, 1924.—(By Cable)—Quotations today: Shoulders, square, 82s; picnics, none; hams, long cut, 110s; hams, American cut, 92s; bacon, Cumberland, 87s; bacon, short backs, 94s; bellies, clear, 100s; Wiltshires, 92s; Canadian, 98s; spot lard, 87s.

Hull Oil Market.

Hull, England, Dec. 19, 1924.—(By Cable).—Refined cottonseed oil, 51s 6d; crude cottonseed oil, 46s 6d.

EXPORTS OF PROVISIONS.

Exports of provisions from Atlantic and Gulf ports for the week ending December 13, 1924, with comparisons:

PORK, BBLs.

	Week ended Dec. 13, 1924.	Week ended Dec. 15, 1923.	From Nov. 1, 1924, to Dec. 13, 1924.
United Kingdom...	103	1,388	534
Continent	195	212	1,200
West Indies	212
B. N. A. Colonies...	120
Total	298	1,383	2,066

BACON AND HAMS, LBS.

United Kingdom...	5,993,450	11,273,250	69,200,760
Continent	1,105,000	7,900,500	8,887,700
West Indies	31,500
B. N. A. Colonies...	31,000
Other countries	482,500	335,000
Total	7,158,450	18,750,250	78,485,960

LARD, LBS.

United Kingdom...	3,456,611	2,932,701	25,529,331
Continent	9,282,404	13,248,890	35,948,915
Sth. and Ctl. Amer.	96,488	286,000	608,488
West Indies	15,972	44,000	452,975
Other countries	5,000	18,004
Total	12,851,475	16,517,191	62,557,713

RECAPITULATION OF THE WEEK'S EXPORTS.

From—	Pork, bbls.	Bacon and hams, lbs.	Lard lbs.
New York	298	4,424,450	12,455,475
Portland, Me.	1,035,000	102,000
Boston	525,000	...
New Orleans	1,174,000	171,000
St. John, N. B.
Total week	298	7,158,450	12,851,475
Previous week	410	14,843,510	12,064,946
2 weeks ago	281	15,431,750	10,029,284
Cor. week, 1923 ..	1,583	18,750,250	16,517,191

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Dec. 13, 1924:

	1924-1924.	1923-1923.	Decrease.
Pork, lbs.	413,200	1,209,800	796,600
Bacon & Hams, lbs.	78,485,960	129,684,825	51,198,865
Lard, lbs.	62,557,713	90,559,995	28,002,282

TRADE GLEANINGS.

The Chicago offices of The Brecht Company, St. Louis, Mo., have been moved to the new Straus Building, 310 S. Michigan avenue. Fred S. White has been in charge of this territory for some time.

The Springfield Stockyards Company has recently been organized in Springfield, Mo., with a capital stock of \$100,000. The company plans to build a stockyards there in the near future.

The Norfolk Packing Company has been incorporated in Norfolk, Va., with a capital stock of \$25,000, with L. Yavner, president and N. Rubin, secretary.

Two units of the Clarksville Cotton Oil Company, Clarksville, Tex., were recently destroyed by fire. Loss was said to be around \$35,000.

Herziger's new sausage factory in Sheboygan, Wis., has recently been completed and is now in operation.

Announcement was made recently that an application for a charter for the Nicolay Packing Company will soon be filed in Uniontown, Pa., by R. W. Nicolay, W. W. Parshall and J. K. Spurgeon.

The plant of the Louis Snyder Packing Company, Fulton, W. Va., was recently damaged to a slight extent by fire. The loss was estimated at only about \$400.

The Pacific Vegetable Oil Company, San Francisco, Calif., has leased additional warehouse space from the Southern Pacific Company in that city.

Notice has been received that a receiver's sale of the packing plant and equipment of the Confederated Home Abattoirs Corp. will be held at Eldorado, Pa., on December 31, 1924.

The Levy Meat & Provision Company contemplated the erection of a new plant in Kansas City, Mo., at a cost of around \$100,000.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to December 19, 1924, show exports from that country were as follows: To England, 101,396 quarters; to the continent, 39,831 quarters; to other ports, none.

Exports for the previous week were: To England, 92,068 quarters; to the continent, 59,506 quarters, to other ports none.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending December 13, 1924, with comparisons:

	Week ending Dec. 13, 1924.	Previous week.	Cor. week 1923.
Western dressed meats:			
Steers, carcasses ..	2,585	2,021	2,608
Cows, carcasses ..	2,115	1,832	1,042
Bulls, carcasses ..	50	30	58
Veals, carcasses ..	734	1,263	439
Lambs, carcasses ..	14,138	9,746	12,610
Mutton, carcasses ..	236	509	494
Pork lbs.	809,278	702,960	191,565
Local slaughters:			
Cattle	2,958	3,146	2,616
Calves	2,199	1,825	2,225
Hogs	39,450	38,522	35,931
Sheep	4,892	3,540	7,222

RECORD HOG RECEIPTS

Receipts of hogs on the Chicago market set a record on December 15, with an arrival of 122,000 and 8,000 over, making 130,000 available on that day.

The previous day's record was set on November 29, 1918, when 96,964 hogs were received.

RECEIPTS AT CENTERS.

SATURDAY, DECEMBER 13, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	13,000	3,000
Kansas City	800	8,000	...
Omaha	500	10,000	100
St. Louis	400	4,500	150
St. Joseph	500	10,000	700
Sioux City	1,000	22,000	500
St. Paul	1,000	5,000	200
Oklahoma City	300	700	...
Fort Worth	1,100	500	200
Milwaukee	200	100	...
Denver	100	400	500
Louisville	100	800	200
Wichita	200	800	...
Indianapolis	200	9,000	100
Pittsburgh	100	5,500	200
Cincinnati	500	1,500	...
Cleveland	300	14,500	7,000
Buffalo	400	5,000	1,500
Nashville, Tenn.	700	...
Toronto	800	500	100

MONDAY, DECEMBER 15, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	29,000	122,000	28,000
Kansas City	23,000	25,000	7,000
Omaha	7,500	17,000	10,000
St. Louis	7,500	20,000	2,000
St. Joseph	3,000	12,000	2,000
Sioux City	5,000	25,000	2,000
St. Paul	8,000	41,000	4,000
Oklahoma City	1,500	5,000	...
Fort Worth	8,000	2,500	700
Milwaukee	300	1,200	100
Denver	7,300	2,100	2,700
Louisville	2,700	1,700	300
Wichita	5,000	1,500	...
Indianapolis	800	12,000	...
Pittsburgh	1,300	9,500	1,800
Cincinnati	2,300	4,500	200
Buffalo	3,400	14,500	13,000
Cleveland	1,200	7,000	2,500
Nashville, Tenn.	500	1,500	...
Toronto	4,700	5,000	1,400

TUESDAY, DECEMBER 16, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	60,000	18,000
Kansas City	13,000	17,000	5,900
Omaha	5,000	23,000	12,000
St. Louis	6,500	25,000	2,500
St. Joseph	2,500	16,000	2,000
Sioux City	3,500	22,000	3,000
St. Paul	2,500	25,000	1,500
Oklahoma City	1,300	500	...
Fort Worth	3,500	2,000	300
Milwaukee	800	4,000	200
Denver	2,000	5,500	3,400
Wichita	1,800	1,200	...
Indianapolis	800	10,000	300
Pittsburgh	100	2,600	800
Cincinnati	700	5,200	...
Buffalo	200	8,000	3,600
Cleveland	300	3,500	1,000
Nashville, Tenn.	00	1,500	...
Toronto	1,100	2,900	400

WEDNESDAY, DECEMBER 17, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	40,000	17,000
Kansas City	5,000	16,000	4,000
Omaha	5,000	21,000	10,500
St. Louis	4,000	21,000	1,500
St. Joseph	2,500	14,000	1,500
Sioux City	2,500	20,000	500
St. Paul	3,000	35,000	3,000
Oklahoma City	1,500	1,500	...
Fort Worth	5,000	1,500	...
Milwaukee	500	3,500	100
Denver	1,300	1,000	2,000
Louisville	200	1,500	200
Wichita	500	2,500	...
Indianapolis	600	14,000	...
Pittsburgh	100	4,000	300
Cincinnati	100	4,000	...
Buffalo	200	3,000	800
Cleveland	100	8,000	300
Nashville, Tenn.	100	1,400	...
Toronto	500	3,000	200

THURSDAY, DECEMBER 18, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	46,000	13,000
Kansas City	3,500	9,500	2,000
Omaha	2,500	12,000	4,000
St. Louis	1,500	10,000	500
St. Joseph	1,500	8,000	1,000
Sioux City	1,500	15,500	800
St. Paul	4,300	30,000	2,000
Oklahoma City	900	1,900	...
Fort Worth	3,800	1,000	300
Milwaukee	700	4,000	200
Denver	400	2,150	400
Wichita	300	1,200	100
Indianapolis	800	10,000	100
Pittsburgh	3,500	500
Cincinnati	800	5,400	300
Buffalo	7,500	3,000	800
Cleveland	400	8,000	1,500

FRIDAY, DECEMBER 19, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	52,000	8,000
Kansas City	1,500	11,000	2,000
Omaha	3,000	11,000	1,200
St. Louis	800	7,500	500
St. Joseph	800	16,000	1,000
Sioux City	1,300	20,000	1,000
St. Paul	500	400	...
Oklahoma City	500	300	1,000
Denver	800	14,000	200
Indianapolis	800	4,000	400
Pittsburgh	800	6,000	400
Cincinnati	200	5,000	6,500
Buffalo	300	6,000	1,300
Cleveland	300	6,000	...

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Dec. 18, 1924.

CATTLE—Beef steers grading medium and better advanced unevenly and sharply in response to supply abatement and broad shipping demand, gaining in most instances \$1.00 over a week earlier. In extreme instances more upturn was apparent as contrasted with last week's semi-demoralized trade, which was the lowest of the year.

Lower grades showed only moderate upturns, continuing in liberal supply and in rather indifferent demand. Killing quality on the whole was rather mediocre, short feds predominating.

Choice yearlings sold upward to \$14.50, heavyweights making \$13.50, with 1,346 lb. averages \$11.60. On the erratic upturn which regained practically all of the recent downturn, most fed steers cashed at \$7.50 @10.00.

She stock was in liberal supply and did not change materially except in the case of desirable light heifers, short fed heifers being numerous and on a "catch-as-catch-can" basis. Canners and cutters continued fairly active.

Bulls dragged, losing 10@15c. Vealers sold largely at \$9.00@9.50 to packers, outsiders and shippers taking choice handy-weight veal calves at sharply higher prices, paying upward to \$11.00.

HOGS—With receipts on Monday of this week running around 25,000 hogs over the record of the yards, values sagged on opening days to almost the low time of the season. With reduced marketings, however, reactions were sharp and substantial, values today being mostly 10@25c above those prevailing last Thursday. All grades and classes shared the advance, light lights and pigs, while very uneven, showing in instance greater gains.

A closing top of \$10.15 was paid freely for finished butchers averaging 260@275 lbs. while 300 lbs. and up received bids of \$10.25, but were held till the following day.

SHEEP—Increased breadth to the outlet for fat lambs both shippers and local packers boosted values upwards mostly

25@50c for the week and prices reached new high levels for the season. Some unevenness was noted, especially when eastern support was withdrawn, but reduced supplies checked the declining tendencies, and prices reacted favorably, closing values being slightly better than the high time early in the week.

Best fed western lambs reached \$16.50, while the bulk of better grade fat natives and fed westerns cashed at \$15.75@16.25. Clipped lambs cleared mostly at \$13.00@14.00, with choice yearling wethers largely \$12.75@13.25.

Fat sheep were extremely dull, packers buying very sparingly of these kinds even at the 25@50c lower prices. Bulk of fat ewes made \$6.00@8.00, with top reaching \$8.50.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)

E. St. Louis, Ill., Dec. 18, 1924.

CATTLE—A recession in cattle receipts this week forced a higher price level on all classes save common and medium heifers and stocker and feeder steers.

Compared with week ago beef steers and bologna bulls 50c higher, fat light yearlings, like quality heifers and beef cows 25c higher; medium heifers and stocker steers steady; canners, 10@15c higher; light vealers, \$1.00@1.50 higher. Tops for week: matured steers, \$11.50; yearlings, \$11.00; light mixed yearlings, \$10.50. Bulks for week: steers, \$6.00@9.00; fat light yearlings, \$8.75@10.00; heifers, \$4.00 @6.50; cows, \$3.50@4.50; canners, \$2.25@2.50; bulls, \$3.25@3.75.

HOGS—Despite very generous hog runs around the circuit this week the local market was on the upgrade, and today the \$10.00 quotation was reinstated after more than a month's absence. Best butcher hogs averaging 200 lbs. and up show about a 25c advance over last Thursday; light pigs, 25@50c higher; light lights and pigs up 50c; desirable 190@210 lb. butchers for most part scored \$9.75@9.90 today, the few weightier loads available making \$10.00@10.10.

SHEEP—An active and 25c higher trade featured fat lambs the current week with prices highest of the season. Top reached \$15.85 to packers, a part load at \$15.95 to an outsider.

Bulk wool lambs \$15.25@15.85; culls, \$11.00@11.50; aged sheep declined 25@50c. Best fat ewes \$8.00; weightier kinds, \$6.50@7.50.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Dec. 18, 1924, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
Hogs (Soft or sily hogs and roasting pigs excluded):					
TOP.....	\$10.15	\$ 9.75	\$ 9.75	\$10.10	\$ 9.25
BULK OF SALES.....	8.75@ 9.90	9.00@ 9.00	8.50@ 9.85	9.25@10.00	8.00@ 9.00
Hvy. wt. (250-350 lbs.), med.-ch.....	9.85@10.15	9.40@ 9.75	9.25@ 9.75	9.85@10.10	9.00@ 9.25
Med. wt. (200-250 lbs.), med.-ch.....	8.90@10.10	9.30@ 9.65	9.00@ 9.70	9.65@10.10	8.40@ 9.15
Lt. wt. (100-200 lbs.), com.-ch.....	7.75@ 9.50	8.00@ 9.50	8.00@ 9.75	8.50@ 9.85	7.75@ 9.00
Lt. lt. (130-190 lbs.), com.-ch.....	6.75@ 8.75	7.50@ 9.00	6.75@ 8.75	7.00@ 9.15	6.50@ 8.25
Packing hogs, smooth.....	9.20@ 9.50	8.90@ 9.15	9.00@ 9.15	8.85@ 9.00	8.10@ 8.35
Packing hogs, rough.....	9.00@ 9.20	8.75@ 8.90	8.75@ 9.00	8.50@ 8.85	7.90@ 8.10
Slight. pigs (130 lb. down), med.-ch.....	6.25@ 7.50	5.50@ 7.75	5.25@ 7.00	6.50@ 7.50	5.75@ 6.50
Av. cost and wt. Wed. (pigs excluded)	9.19-217 lb.	9.08-221 lb.	8.98-214 lb.	9.51-215 lb.
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime.....	10.15@14.50	9.25@13.25	9.25@13.00	9.85@14.50
Good.....	9.35@13.25	8.25@11.00	8.65@11.50	8.75@11.25	8.25@10.50
Medium.....	7.00@10.75	6.00@ 9.25	6.50@ 9.65	6.25@ 8.75	6.00@ 9.00
Common.....	5.25@ 7.00	4.25@ 6.00	4.25@ 6.50	5.00@ 6.25	4.50@ 6.00
STEERS (1,100 LBS. DOWN):					
Choice and prime.....	13.25@14.50	11.25@14.00	11.65@13.50	12.25@14.50
Good.....	10.75@13.25	9.75@11.25	9.85@12.00	10.25@12.25	9.50@11.50
Medium.....	7.00@10.75	6.00@ 9.75	6.50@ 9.85	6.00@10.25	5.75@ 9.75
Common.....	5.00@ 7.00	4.25@ 6.00	4.50@ 6.50	4.75@ 6.00	4.00@ 5.75
Canner and cutter.....	3.00@ 4.75	3.00@ 4.25	3.00@ 4.50	3.00@ 4.75	2.50@ 4.00
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down).....	9.25@13.00	9.00@12.25	9.25@12.50	9.00@12.00	8.50@11.25
HEIFERS:					
Good-choice (850 lbs. up).....	6.65@10.00	6.25@10.35	6.75@11.00	6.00@ 8.50	5.75@ 9.25
Common-med. (all weights).....	3.90@ 6.05	3.50@ 6.25	3.65@ 6.75	3.50@ 6.00	3.00@ 5.75
COWS:					
Good and choice.....	4.50@ 6.50	4.25@ 6.50	4.25@ 6.75	4.75@ 6.25	4.00@ 6.00
Common and medium.....	3.00@ 4.50	3.15@ 4.25	3.50@ 4.25	3.75@ 4.75	3.00@ 4.00
Canner and cutter.....	2.25@ 3.00	2.00@ 3.15	2.50@ 3.50	2.25@ 3.75	2.00@ 3.00
BULLS:					
Good-ch. (beef yrags. excluded).....	4.25@ 6.00	3.75@ 4.00	3.50@ 4.75	4.00@ 5.75	3.75@ 6.00
Can.-med. (canner and bologna).....	3.00@ 4.25	2.25@ 3.75	2.50@ 3.50	2.50@ 4.00	2.75@ 3.75
CALVES:					
Med.-ch. (190 lbs. down).....	8.00@10.75	6.50@ 9.50	6.75@ 9.50	6.50@11.00	4.50@ 7.75
Cull-com. (190 lbs. down).....	5.00@ 8.00	3.50@ 6.50	3.50@ 6.75	3.50@ 6.50	3.00@ 4.50
Med.-ch. (190-200 lbs.).....	4.75@10.50	4.50@ 9.25	4.25@ 9.00	5.50@10.50	3.00@ 7.00
Med.-ch. (200 lbs. up).....	3.50@ 6.75	3.00@ 5.75	3.25@ 6.75	3.50@ 7.00	2.75@ 5.50
Cull-com. (190 lbs. up).....	2.50@ 6.25	2.50@ 4.00	2.50@ 4.25	2.50@ 3.50	2.00@ 4.00
Slaughter Sheep and Lambs:					
Lambs, med.-pr. (84 lbs. down).....	14.00@16.50	13.75@15.50	13.75@16.00	13.75@16.00	13.25@15.50
Lambs, cull-com. (all weights).....	10.75@14.00	10.00@13.75	11.00@13.75	11.00@13.75	9.25@13.25
Yearling wethers, med.-prime.....	10.25@13.50	10.00@12.75	10.00@13.00	9.75@13.00	9.00@12.50
Wethers, med.-pr. (2 yrs. old and over).....	6.75@10.00	6.50@ 9.75	6.75@10.00	6.25@10.00	5.75@ 9.25
Ewes, common to choice.....	5.25@ 8.50	6.25@ 8.75	6.00@ 9.00	5.00@ 8.25	4.00@ 8.00
Ewes, canner and cull.....	2.00@ 5.25	2.00@ 5.25	2.00@ 6.00	2.00@ 5.00	2.00@ 4.00

E. E. JOHNSTON

Established 35 Years

**Hog Buyers
Exclusively**

**Live Stock Exchange
East Buffalo, N. Y.**

**You Get
What You Want
in buying
Cattle or Hogs
on order from
Schwartz-
Feaman-Nolan Co.
Kansas City Stock Yards
Kansas City, Missouri**

E. R. Whiting

L. H. McMurray

SATISFACTION
WHITING & McMURRAY

Indianapolis,
Ind.

**Live Stock
Purchasing Agents**

Fort Wayne,
Ind.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Dec. 18, 1924.

CATTLE—The week's trade in beef steers was featured with extreme unevenness and price fluctuations have been frequent and erratic. Early in the week fed steers made gains of 25@50c under lighter supplies but since that time trade has been dull with most of the advance lost. At the close most killing steers are steady to 25c higher with a weaker undertone prevailing.

Better grades of grain fed yearlings met a good outlet and held steady but half-fat unfinished kinds are 15@25c lower. A part load of prime yearlings made the week's top at \$14.25 with the best load lot at \$12.00, the latter being mixed steers and heifers. Handyweights landed at \$10.75 and best heavies made \$9.00. Most of the week's offerings of fed steers sold from \$6.50@9.00.

All classes of the stock held steady with the exception of heifers which are 25@40c lower. Bulls and calves are generally steady with best veals at \$9.50.

HOGS—Extremely heavy receipts of hogs at all markets early in the week resulted in sharply lower prices generally. Since that time, however, supplies have been more moderate and daily gains have been scored which has more than erased the early loss.

Today's top of \$9.75 is 20c over last Thursday's and the market as a whole is around 10@15c higher than a week ago. Better grades of strong and heavyweight butchers have met a broad outlet to both shippers and packers and bulk of this class sold today from \$9.50@9.75.

Packing sows held around steady, \$8.90 @9.10 taking the bulk.

SHEEP—Prices on fat lambs are steady to 25c higher for the week with best offerings at \$15.50 to both shippers and local killers. Comparatively few desirable lots of fat lambs had to sell below \$15.00 during the week. Clipped lambs reached \$12.75 while bulk of offerings in this class ranged from \$12.25@12.65.

Aged sheep have been relatively scarce and no material change was made in price levels. Best fat ewes sold up to \$8.75 with other lots from \$8.00@8.60.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics., Omaha, Nebr., Dec. 18, 1924.)

CATTLE—Fed steer and yearling prices maintained a steadily upward trend this week, the sharp falling off in receipts being the principal strengthening factor. Generally values are 25@50c higher with the bulk showing the full advance. Best long yearlings cashed at \$10.75 and \$12.00 and weighty steers \$9.50.

She stock prices advanced 25@50c and bulls are closing strong to 25c higher. Veal prices declined 50c.

HOGS—The demand from all sources continue broad and despite heavy liquidations here and elsewhere hog prices worked higher. Compared with a week ago current price levels are mostly 25c higher. Better grade 200@300 lb. butchers

sold Thursday at \$9.15@9.65; top \$9.75, with 160@200 lb. weights, \$8.50@9.15; and light lights down to \$7.00; packing sows, \$8.85@9.15.

SHEEP—General conditions in fat lamb trade during the period under review have been favorable to selling interests and there has been strong to higher prices enforced daily, closing prices for woolled lambs being 75@90c higher, with fed clipped lambs 50c higher than a week ago. Bulk of fed western lambs on Thursday sold at \$15.65@15.85, with top at \$16.00.

Fat sheep worked sharply lower early in the week but developed strength on Thursday and the break from a week ago is approximately 50c. Desirable light and handyweight ewes are selling from \$8.25 @8.75, with heavy ewes mostly \$7.50@8.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Dec. 17, 1924.

CATTLE—Three days of snappy winter weather and some falling off in receipts around the market circuit have brought a better turn to the market for all grades of cattle and prices. The 3,500 here for today were around 25c higher than on the opening day of the week. The half week will total 11,500 at this market.

There were none of the prime kinds of beef here today, but these are as high as any time this season with very nice yearlings of less than 800 lbs. average selling at \$12.35 on Tuesday of this week. There are a few good kinds of handy to strong weight steers coming that sell in a range of \$9.50@10.50, but the bulk of such cattle as are coming is selling below the \$9.00 mark; many of the warmed ups at \$7.50 down to around \$5.00.

The better grades of the stock have also advanced fully 25c with \$5.00 buying pretty good heifers and bulk of the killer she stock selling from \$4.50 down to as low as \$3.00; canners down to \$2.00 and bulls largely \$3.00@3.50.

HOGS—Hogs are staging a comeback

that has put prices on a rapid advance and today's crop of 26,000 sold at 10@25c over the Tuesday market, largely 15@25c higher.

Tops sold up to \$9.60 and the bulk of good hogs 240 lbs. and up, \$9.40@9.50; good fat sows, \$9.00@9.35; good to choice 185@200 lb. butchers, \$8.85@9.25; mixed packers, \$8.50@9.00; fair to good light, \$8.25@8.75, and underweight light, \$7.25@8.00. Total hogs for the half week 75,000.

SHEEP—Sheep were steady and lambs higher with tops making \$15.65, highest of the season. Total here this week 7,000.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

So. St. Paul, Minn., Dec. 17, 1924.

CATTLE—All classes of killing cattle have sold under pressure throughout the past Wednesday to Wednesday period, declines averaging 25@50c on all kinds, setting present values at new low levels for the year.

Very few of the better grade fed steers or yearlings have been offered and such kinds accordingly show the least decline. Top youngsters stopped at \$11.50, this price taking a few individuals with best handyweights topping in load lots at \$9.00. Shortfeds predominated and sold largely at prices of \$5.50@7.50 being of common and medium grade.

She stock trade was especially draggy, bulk of the fat cows selling at prices of \$3.00@3.75, with heifers upwards to \$5.00. Canners and cutters are down to a \$2.25@2.75 basis with bologna bulls largely at \$3.25@3.60.

HOGS—Receipts of hogs this week are running well above last week's record breaking supplies, the three-day total exceeding the total for the same days of last week by 20,000. In spite of this fact, values are only around 25c lower than last Wednesday.

Top price of \$9.00 took most of the desirable grades of butchers scaling upward from 200 lbs. Lightweights and packing sows cashed largely around \$8.00,

J. W. Murphy Co.

Order Buyers

Hogs Only

Utility and Cross Cyphers

Reference any Omaha Bank

**Union Stock Yards,
Omaha, Nebr.****MAXWELL and SON**

Order Buyers

**Cattle, Hogs, Sheep
and Calves****Buffalo Stock Yards
BUFFALO, N. Y.**

Phone Jefferson 2302

KENNETT-MURRAY

Order Buyers—Live Stock

Offices at Ten Markets

**P. C. Kennett & Son
Louisville****P. C. Kennett & Son
Nashville****P. C. Kennett & Son
Montgomery****Kennett Sparks & Co.
E. St. Louis****Kennett Murray & Co.
LaFayette****Kennett Murray & Darnell
Indianapolis****Kennett Colina & Company
Cincinnati****Kennett Murray & Colina
Detroit****Kennett Murray & Brown
Sioux City****Kennett Murray & Company
Omaha**Order Buyers
of**Cattle Calves
Hogs Lambs****Henry Knight & Son****Bourbon Stock Yards
Louisville, Ky.**

References: Dun & Bradstreets

a spread of \$7.75@8.25 taking practically all of these as well as most of the packing sows. Strongweight slaughter pigs and light lights averaging around 140 lb. are salable around \$6.50.

SHEEP—Fat lamb values were boosted to new high levels early in the week, best fed westerns topping at \$15.50. A 25c reduction has been effected on these on late sessions with natives dropping off 50c. Bulk of the better fed westerns cashed at \$15.25 today, with natives largely at \$14.50@14.75.

Heavy lambs were weighed around \$11.00@12.50, choice yearling wethers selling occasionally at the latter figure. Sheep have slumped 50@75c, handyweight ewes selling at \$7.25@7.50, heavies down to \$6.00.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Dec. 16, 1924.

CATTLE—Cattle receipts for two days this week were around 4,500 which was 3,000 less than same days a week ago. The proportion of beef steers and yearlings was very light and quality the poorest of the year.

Lighter supplies caused a firmer tone to the trade and the market is quoted strong to 25c higher for the period. Most steers sold \$6.25@8.50, with best at \$9.65. Mixed yearlings ranged mostly \$6.00@7.50, with a small lot at \$10.75.

Cows and heifers were plentiful compared to receipts, and the market is weak to 25c lower for the two days. A few choice cows reached \$5.25, but sales above \$4.50 were scarce.

Canners and cutters ranged \$2.00@3.00. Grassy heifers ranged mostly \$3.00@5.50, and a few head of fed kinds sold up to \$9.50.

Bulls held about steady with sales mostly \$3.00@4.00. Calves fully 50c lower with choice veals at \$9.00.

HOGS—Hog receipts around 28,000 for the period, and supplies were heavy at all points. For the two days values are 25@50c lower than last Saturday, with light-weights showing the most decline. Tuesday's top \$9.50 and bulk of sales \$9.40 down. Last Saturday's top was \$9.75, and bulk of sales \$9.00@9.70.

SHEEP—Sheep receipts around 5,000 for the two days. Lambs are strong to 10c higher, while sheep are weak to 25c lower. Choice fed lambs reached \$15.50, with most sales at \$15.25.

Natives sold up to \$15.00, clips \$12.50 @12.65, and feeders \$14.50@14.75. Ewes sold \$7.50@8.75.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending December 11, 1924:

BUTCHER STEERS.				
1,000-1,200 Lbs.				
	Week Ended Dec. 11	Same Week 1923	Week Ended Dec. 4	
Toronto	\$ 9.00	\$ 7.00	\$ 7.50	
Montreal (W)	6.25	5.75	5.25	
Montreal (E)	6.25	5.75	5.25	
Winnipeg	5.50	5.50	5.25	
Calgary	5.00	4.75	5.00	
Edmonton	5.25	4.50	5.00	
VEAL CALVES.				
Toronto	12.50	12.50	12.00	
Montreal (W)	10.00	11.25	10.00	
Montreal (E)	10.00	11.25	10.00	
Winnipeg	6.00	6.00	6.00	
Calgary	4.00	3.50	3.50	
Edmonton	3.75	3.50	4.00	
SELECT BACON HOGS.				
Toronto	10.96	8.80	10.98	
Montreal (W)	10.90	9.25	10.90	
Montreal (E)	10.90	9.25	10.90	
Winnipeg	9.46	7.70	9.18	
Calgary	9.35	6.87	9.67	
Edmonton	9.35	7.90	9.10	
GOOD LAMBS.				
Toronto	17.00	12.50	16.00	
Montreal (W)	13.00	11.50	12.50	
Montreal (E)	13.00	11.50	12.50	
Winnipeg	12.50	11.00	12.40	
Calgary	11.50	11.00	11.50	
Edmonton	11.75	11.00	11.75	

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Dec. 13, are reported to The National Provisioner as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	8,073	32,000	16,026
Swift & Co.	10,089	26,500	15,530
Morris & Co.	6,290	24,400	11,131
Wilson & Co.	8,846	25,900	7,362
Anglo-American Provision Co.	1,632	15,500
G. H. Hammond Co.	5,806	16,100
Libby, McNeill & Libby.	2,292
Brennan Packing Co.	8,400	hogs; Miller & Hart,
9,900	hogs; Independent Packing Co.,	9,800	hogs;
Boyd, Lunham & Co.	12,700	hogs; Western Packing
& Provision Co.	19,300	hogs; Roberts & Onke,	11,200
hogs; others,	43,800	hogs.

KANSAS CITY.			
	Cattle.	Calves.	Hogs.
Armour & Co.	5,748	1,638	15,820
Cudahy Pkg. Co.	5,788	1,946	8,578
Fowler Pkg. Co.	850	31
Morris & Co.	3,827	1,500	9,508
Swift & Co.	7,034	2,879	20,116
Wilson & Co.	6,165	819	12,378
Local butchers	830	98	1,252
Total	30,248	8,911	67,652

OMAHA.			
	Cattle & Calves.	Hogs.	Sheep.
Armour & Co.	4,785	23,139	7,493
Cudahy Pkg. Co.	7,082	22,510	11,871
Dold Pkg. Co.	1,050	11,529
Morris & Co.	3,327	11,905	3,336
Swift & Co.	6,402	19,008	13,236
M. Glassburg	1
Hoffman Pkg. Co.	73
Mayerowich & Vail	67
Mid-West Pkg. Co.	31
Omaha Pkg. Co.	71
John Roth & Sons	70
S. Omaha Pkg. Co.	133
Lincoln Pkg. Co.	371
Nagle Pkg. Co.	140
Sioux Pkg. Co.	283
Wilson Pkg. Co.	5
Kennett-Murray & Co.	6,425
J. W. Murphy	10,863
Others	8,506
Total	23,939	113,587	35,936

ST. LOUIS.			
	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,198	6,578	1,639
Swift & Co.	3,604	10,786	2,825
Morris & Co.	2,168	7,230	1,051
St. Louis Dressed Beef Co.	1,380
Independent Pkg. Co.	808	3,350	106
East Side Pkg. Co.	1,302	5,600
Hell Pkg. Co.	11	2,544
American Pkg. Co.	129	1,947	33
Krey Pkg. Co.	90	1,087
Sartorius & Co.	423
Sieffelt Pkg. Co.	128	19
Butchers	11,157	27,288	1,041
Total	26,005	66,738	6,714

ST. JOSEPH.			
	Cattle.	Calves.	Hogs.
Swift & Co.	3,346	1,090	30,907
Armour & Co.	2,350	395	15,961
Morris & Co.	2,316	522	17,774
Others	3,310	389	11,578
Total	11,322	2,396	82,220

SIOUX CITY.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	4,715	315	25,334
Armour & Co.	4,298	255	27,175
Swift & Co.	2,068	160	8,435
Sacks Pkg. Co.	140	29	112
Smith Bros. Pkg. Co.	37	6	68
Local butchers	108	28	79
Order buyers and packer shipments	1,472	41,994
Total	12,768	700	103,197

OKLAHOMA CITY.			
	Cattle.	Calves.	Hogs.
Morris & Co.	2,721	906	4,254
St. Louis & Co.	3,702	791	3,788
Others	127	36	430
Total	6,550	1,733	8,472

ST. PAUL.			
	Cattle.	Calves.	Hogs.
Armour & Co.	4,290	4,028	46,548
Hertz & Rifkin	298	65
Katz Pkg. Co.	1,140	94
Swift & Co.	6,801	6,446	63,010
Others	675	27,781
Total	13,204	10,623	136,539

WICHITA.			
	Cattle.	Calves.	Hogs.
Cudahy Pkg. Co.	2,087	1,126	10,933
Dold Pkg. Co.	402	35	8,510
Local butchers	190
Total	2,679	1,161	19,443

DENVER.			
	Cattle.	Calves.	Hogs.
Swift & Co.	1,012	151	3,071
Armour & Co.	1,440	91	4,256
Blaney-Murphy	434	16	2,117
Miss. packers	597	146	592
Total	3,492	404	10,336

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Blankington Pkg. Co.	1,045	7,054	14,444	296
United Dressed Beef Co.	66
Layton Pkg. Co.	1,358
H. Gutz	20	157
F. C. Gross	112	18	29	35
Local butchers	215	210	273	91
Local traders	490	74	31	2
Total	2,859	7,356	16,292	384

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn Sons' Co.	555	262	5,358	97
Kroger Gro. & Bak. Co.	190	75	2,727
C. A. Freund	103	57	305
G. Juengling	159	128	75
Serth Pkg. Co.	13	3,464
H. H. Meyer Pkg. Co.	32	3,179
J. Hillberg & Son	123	1	61
Wm. G. Rehn	162	40
Peoples Pkg. Co.	71	125
J. Bauer & Son	85	2
A. Sanders Pkg. Co.	1,441
J. Vogel & Son	910
J. Hoffman & Son	737
Lohrey Pkg. Co.	305
Ideal Pkg. Co.	828
Sam Gail	292
J. Schlacter	112
P. Blackburn	30
J. Stegner	18
Erhardt & Son	27
Total	1,484	685	19,444	712

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	2,425	4,089	33,055	1,271
King & Co.	2,036	500	38,914	353
Moore & Co.	6,000
Indianapolis Abat. Co.	588	208	3,555	37
Armour & Co.	357	19	3,619	50
Hilgemeier Bros.	1,102
Brown Bros.	198	47
Bell Pkg. Co.	92	10
Schusler Pkg. Co.	10	557
Meier Pkg. Co.	59	8	283
Indianapolis Prov. Co.	463
Art. Wabritz	2	68	4	8
Riverview Pkg. Co.	20	274
Kessler Abattoir Co.	82	1,748
Miscellaneous	634	142	388	25
Total	6,483	5,157	86,000	1,742

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Dec. 13, 1924, with comparisons:

CATTLE.				
	Week ending Dec. 13.	Prev. week.	Cor. week. 1923.	
Chicago	43,906	43,222	41,421	
Kansas City	30,248	29,803	24,094	
Omaha	23,939	22,259	22,142	
St. Louis	26,005	29,333	28,443	
St. Joseph	11,322	11,894	12,044	
Sioux City	12,768	9,909	7,545	
Oklahoma City	6,550	6,375	4,578	
Indianapolis	6,483	6,560	7,678	
Cincinnati	1,484	2,107	
Milwaukee	2,859	3,780	2,705	
Wichita	2,679	1,748	1,890	
Denver	3,492	3,259	2,514	
St. Paul	12,409	11,675	
HOGS.				
	Week ending Dec. 13.	Prev. week.	Cor. week. 1923.	
Chicago	254,100	291,500	223,300	
Kansas City	67,632	62,791	57,430	
Omaha	113,587	100,789	77,307	
St. Louis	66,738	98,873	82,104	
St. Joseph	11,322	61,928	57,442	
Sioux City	108,197	103,884	63,648	
Oklahoma City	8,472	7,103	8,465	
Indianapolis	86,000	88,184	85,088	
Cincinnati	19,444	20,397	22,054	
Milwaukee	16,292	18,397	12,044	
Wichita	19,443	14,680	14,525	
Denver	10,336	9,423	9,086	
St. Paul	130,308	112,740	
SHEEP.				
	Week ending Dec. 13.	Prev. week.	Cor. week. 1923.	
Chicago	50,049	57,161	64,421	
Kansas City	14,745	15,061	18,831	
Omaha	35,936	36,976	42,170	
St. Louis	6,714	9,106	9,463	
St. Joseph	17,637	14,071	18,894	
Sioux City	6,246	7,890	4,876	
Oklahoma City	20	69	10	
Indianapolis	1,742	1,159	2,819	
Cincinnati	712	1,111	

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—A clearance movement was effected in native and branded steers at easy figures. This business approximated 20,000 native steers at 16½c; 6,000 Texas steers and 13,000 butt branded steers at 15½c and 18,000 Colorado steers at 14½c. About 10,000 branded cows also sold at 12½c and 2,000 December light cows at 14½c. The cows brought steady rates, native steers 1½c off and brands ½c off from previous rates. Bids of 15c refused for heavy cows. Further light cows available 14½c; native bulls are available at 12½c in a small way and branded at 11½c for points. Small packer stock is quiet with 15c asked here. One of the big packers sold 3,000 Indianapolis all weight cows and steers, mainly the former, of December kill, at 15c, f.o.b., generally considered a good price. One killer refused to go along with the other sellers at these new prices, but having previously sold to the middle of the month could hardly be expected to do so at this time. It appears that sellers are now willing to adopt the week to week trading plan expounded at the recent Tanners' Council meeting.

COUNTRY HIDES—A spotty market is noted in country stock, induced more as a measure of caution because of the sharp break in packer selections. Buyers feel that as holidays are approaching and end of the year matters will occupy considerable time, they can just as well remain passive on the raw stock situation until an established trend can be discerned. Some outside all weight hides sold at 13c delivered. Michigan 25@60 lbs. stock quoted at 13½c. Limited interest is manifested in extreme light hides in the good sections at 14½c. Local sellers are not inclined to press for business nor are they thinking of higher levels as far as can be learned. Buffs which have been quite firm at 12½c with 13c asked are considered steady at the bid level of 12½c. As a rule all weight hides in the originating sections are wanted at 12½c delivered basis. Large buyers stand prepared to take on further lines on that basis. Offerings are some what restricted. Heavy steers are quiet and nominal around 13c; heavy cows are salable at 12c for export and also for domestic outlets with the latter buyers getting most of the material. It is said the demand for domestic consumption is more in the nature of protecting home supplies of raw stock, as this country is an importing nation in hides and skins and any exportation of stock is bound to reflect later in reduced supplies. Buffs are quoted 12½c nominal; extremes 14½@14½c; branded country hides 10½@11c flat and country packers at 12@13½c; bulls are steady about 9@9½c; country packers at 12@12½c; glues 8c.

CALFSKINS—Two cars of local first salted city calfskins sold at 24c, a steady level, previous quiet business having been at that figure. Offerings of further lines are very small and no price generally talked. Previously up to 25c was asked. Packer skins are strong in tone with two cars of Novembers unsold offered at 26c. December take-off is not as yet priced by killers. Best outside city calfskins last sold at 24c recently. Resalted lines are quoted at 20@22c and country varieties at 18@19c; deacons are steady at \$1.25@1.30 for country run and cities \$1.65@1.70; slunks sold to the extent of close to 20,000 regulars of November take-off at \$1.15 or 5c advanced for big packers goods. Kipskins sold in packer November descriptions, about 16,000 involved, at 19c for natives, 17c for overweights and 15c for branded, all previously paid figures on Oct. kill. City descriptions are offered at 19c but tanners consider 18c a relative

value. A couple of lots of packer Nov. kipskins of some size still offered at 19c. Country kipskins are bringing 15@17c where moving.

MISCELLANEOUS MARKETS—Dry hides show steady around 20@22c. Horse hides are steady at \$6.00@6.75 and buyers views usually ranging down to \$5.50. Packer pelts are strong in tone at \$4.00 @4.50; dry skins are topping 40c for best section material. Pickled skins are steady at \$12.00@13.50 dozen; hogskins 25@50c.

New York.

PACKER HIDES—The business in the west at prices below the recent New York basis has slowed operations as buyers wish to analyze the new developments. Last sales of city slaughter natives were at 17c, but a 16c market is indicated by the 16½c western movement. Butts which last sold at 15½c are now considered worth not over 15c and Colorados 14@14½c. Cows are offered at 14@14½c and bulls quoted 12@12½c asked. Killers hold practically nothing but December take-off.

OUTSIDE PACKER HIDES—New business is halting due to the uneasiness developing with regard to the big packer hide situation. Late movement was effected in eastern all weight cows and steers at 15c, but this price is declared high by all buyers now. Buyers do not care to name better than 14½c as their views until the situation in other stocks becomes more clear.

COUNTRY HIDES—A steady market continues in all descriptions of country stock with action limited because of small offerings and high asking rates. Shippers while inclined to look on the market as holding much of promise for the future are inclined now to turn the chip over in view of the developments in western packer stock. What appeared to be a deliberate attempt to break the market bears the earmarks of the adoption of new selling policies more in line with expressions put forth at the recent Tanners' Council meeting in Cincinnati. While the late developments are being analyzed the tendency is to go slow. Southern light hides are held at 13½@14c flat for weights to 50 lbs. Canadian tanners are taking home productions on a basis of 13½@14c flat and buffs at 10½@11c flat. Mid western extremes are quoted around 14½@14½c and buffs at 12½c with up to 13c asked. A car of eastern all weights sold at 12c flat. Mid-western all weights are selling at 12½@13c.

CALFSKINS—A very strong undertone is noted in three weight calfskins, late business being at \$2.30@2.60@3.45. Further light offerings are available at steady to slightly advanced levels. Export buyers are taking heavy kips at \$4.40. Light veals recently sold at \$3.90 and butter-milks \$3.40. Outside skins are listed quiet firmly. Foreign skins are also held high.

FOREIGN WET SALTED HIDES—The frigorifico situation has stiffened a trifle on enlarged buying operations. Summer quality also aids in promoting business. A pack of 4,000 Las Palmas and 4,000 Swift LaPlatas sold at \$43.00 or 18½c landed basis and 4,000 Swift hides sold later at \$43.50 or 18½c landed. Unsold stocks of standard varieties approximate 115,000 altogether it is said.

BUFFALO NOV. LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of November, 1924, as officially reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	30,003	20,840	159,779	126,278
Shipments	17,173	15,406	74,673	112,068
Slaughter	12,665	5,434	85,106	14,410

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Dec. 13, 1924:

CATTLE.

	Week ending Dec. 13	Prev. week.	Cor. week, 1923.
Chicago	43,008	40,284	41,421
Kansas City	38,144	35,164	32,176
Omaha	27,143	22,922	24,977
East St. Louis	21,326	19,928	17,770
St. Joseph	9,977	9,293	9,816
Sioux City	9,431	8,104	6,503
Cudahy	923	683	936
Fort Worth	17,517	20,027	19,708
Philadelphia	1,994	2,063	2,552
Indianapolis	2,941	3,960	3,331
Boston	2,958	3,146	3,146
New York & Jersey City	10,562	11,136	10,778
Oklahoma City	8,283	8,242	6,134

HOGS.

	Week ending Dec. 13	Prev. week.	Cor. week, 1923.
Chicago	254,100	278,900	223,300
Kansas City	52,791	57,439	47,480
Omaha	84,308	73,967	60,381
E. St. Louis	67,356	66,723	47,526
St. Joseph	71,907	50,100	47,028
Sioux City	52,339	54,789	36,686
Cudahy	31,106	34,580	39,094
Fort Worth	24,009	27,221	18,978
Philadelphia	8,041	6,718	10,284
Indianapolis	26,407	28,942	30,159
Indianapolis	49,054	45,722	43,028
Boston	39,459	38,523	38,523
New York and Jersey City	75,945	74,040	76,573
Oklahoma City	8,472	7,163	8,466

SHEEP.

	Week ending Dec. 13	Prev. week.	Cor. week, 1923.
Chicago	50,049	58,710	64,421
Kansas City	15,061	15,061	15,381
Omaha	34,924	29,404	36,630
E. St. Louis	7,858	8,270	7,124
St. Joseph	14,352	11,905	17,941
Sioux City	5,750	7,092	4,505
Cudahy	858	243	266
Fort Worth	1,966	4,229	1,275
Philadelphia	5,622	5,919	6,727
Indianapolis	486	388	937
Boston	4,892	3,540	3,540
New York and Jersey City	45,703	50,121	50,857
Oklahoma City	20	89	10

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending December 20, 1924, with comparisons, are as follows:

PACKER HIDES.

	Week ending Dec. 20, '24.	Week ending Dec. 13, '24.	Corresponding week 1923.
Spread native steers	@10½c	@10½c	@10½c
Heavy native steers	16½@17c	@18c	@14c
Heavy Texas steers	@15c	@16c	@12c
Heavy butt branded steers	@15c	@16c	@12c
Heavy Colorado steers	@14½c	@15c	@11c
Ex-light Texas steers	@12½c	@12½c	@8c
Branded cows	@12½c	@12½c	@8c
Heavy native cows	@15½c	@15½c	@12c
Light native cows	@14½c	@14½c	10½@11c
Native bulls	@13½c	@13c	9 @ 9½c
Branded bulls	@11c	@11c	7½ @ 8c
Calfskins	25 @26c	25 @26c	@18c
Kip	@19c	@21c	15 @15½c
Rips, overwt.	@17c	18 @19c	
Kips, branded	@11½	11.00@1.25	1.40@1.45
Slunks, regular	@1.15	@1.30	35 @70c
Slunks, hairless	@.65c	@.65c	35 @70c
Light, Native, Butts, Colorado and Texas steers is per lb. less than heavies.			

CITY AND SMALL PACKERS.

	Week ending Dec. 20, '24.	Week ending Dec. 13, '24.	Corresponding week 1923.
Natives all weights	@15c	@16c	9 @10c
Bulls, native	@12c	@12c	8 @ 8½c
Br. str. hds.	@12½c	12 @12c	7 @ 7½c
Calfskins	@22½c	@22½c	16½@17c
Kip	@17½c	@18½c	14 @15c
Slunks, regular	@1.30	@1.30	\$1.15@1.25
Slunks, hairless	No. 1	@40c	25 @40c

COUNTRY HIDES.

	Week ending Dec. 20, '24.	Week ending Dec. 13, '24.	Corresponding week 1923.
Heavy steers	12½@13c	12½@13c	9 @10c
Heavy cows	11 @12c	11 @12c	8 @ 8½c
Butts	12 @12½c	12 @12½c	8½ @ 9c
Extremes	13½@14c	13½@14c	10 @10½c
Bulls	8 @ 8½c	8 @ 8½c	7 @ 7½c
Branded	@10½c	@10½c	14 @15c
Kip	@17c	16½@17c	14 @15c
Light calf	\$1.25@1.30	\$1.25@1.30	\$1.20@1.25
Deacons	\$1.10@1.15	\$1.10@1.15	\$1.00@1.10
Slunks, regular	\$1.00@1.15	\$1.00@1.15	\$0.75@1.00
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	\$0.25@0.30
Horsehides	\$4.75@5.50	\$4.75@5.50	\$3.50@4.50
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKINS.

	Week ending Dec. 20, '24.	Week ending Dec. 13, '24.	Corresponding week 1923.
Large packers	\$4.00@4.50	@4.00	\$2.00@2.35
Small packers	@3.75	\$2.50@3.75	\$2.50@2.75
Pkrs. shearl'gs.	@1.35	@1.35	@1.20
Dry pelts	@0.35	\$0.33@0.35	\$0.27@0.30

ICE AND REFRIGERATION

ICE NOTES.

The Milwaukee Association of Commerce, Milwaukee, Wis., contemplates the erection of a million dollar cold storage plant in that city.

J. S. West & Co., 709 9th St., Modesto, Calif., has let contract for an addition to its refrigeration plant.

A new ice plant is to be erected in Waco, Tex., at a cost of \$125,000 by Wm. C. Abell, 3400 Austin Ave., Warren G. Miller and others.

J. L. Wade has established a new ice plant in Wetumpka, Ala.

The Suburban Ice Company has been incorporated in Bethesda, Md., with a capital stock of \$200,000 by Frank Averill, Charles E. Ray and Stewart L. Wirgman.

The Mission Ice Company, San An-

tonio, Tex., contemplates the erection of an addition to its plant on Woodlawn street, San Antonio, Tex.

Contract has been let by the Thompson Ice Co., for a \$75,000 addition to its ice plant in Key West, Fla.

Improvements to the extent of \$17,000 are being made on the plant of the Goose Creek Ice Co., Goose Creek, Tex.

The New Electric Ice Company has been incorporated in Miami, Fla., with a capital stock of \$200,000 with L. J. Fletcher as president and Mrs. A. M. Morris, secretary.

GETTING READY FOR WINTER.

(Continued from page 23.)

places are subject to freezing, and if so should have sufficient common salt added to prevent it. If wooden barrels are pitched on the inside, it will stop any action on the wood by the salt.

Extinguishers and Fire Pumps.

Salt must not be added to soda-acid fire extinguishers, as it will render them useless. Once a year each extinguisher is to be inspected, discharged and the charge renewed. A small penciled tag attached to the extinguisher will show the date of renewal.

Fire pumps, of course, are to be properly maintained at all times. They should not be used for domestic water supply, and cross connections to the existing system should be prohibited. This is not an uncommon occurrence.

A good fire pump is just another type of insurance policy.

Intake screens and suction chambers are often found to be fouled with foreign matter such as sand or mud. Outside storage tanks should have the heating pipes and circulating system in first-class condition.

Risk from Bad Light Wires.

Defective lighting circuits usually give rise to more fires than the power lines. During the summer months they come into disuse especially if there is no night gang.

Go over them carefully, so that they will be in perfect condition when the lighting load comes on. Eliminate defective splices or exposed wires.

A circulatory order to all departments or employees explaining the danger of freezing when windows and doors are left open over night should be issued. Sprink-

ler heads and pipes are often frozen through such neglect.

To Prevent Accidents.

To reduce the accidents that may happen, particularly in winter, calls for further attention to the yard.

Planks between railroad tracks that are splintered or broken should be renewed. Employees walking on them after a light fall of snow may be injured. Vitrified paving brick are an improvement over the planks.

Bad holes that fill with water and freeze are a nuisance. Proper grading will eliminate these, preventing a serious fall.

A box filled with sand at a gate will often enable the watchman to prevent a fall on icy pavements, by sprinkling with sand before employees walk on it.

Sewer manholes and catch basins in the yards should be cleaned of muck that has accumulated during the summer. This will allow all surface water and sewage to escape, and there will be no backing up of water into hide cellars.

Look Over the Windows.

Look over the window sash, renewing all broken panes. Patch up the casements where needed. Painting will preserve them. It is far cheaper than renewing the whole sash.

Replace windows removed during the summer months. Storm sash should be hung before it is too cold for the men to work outside.

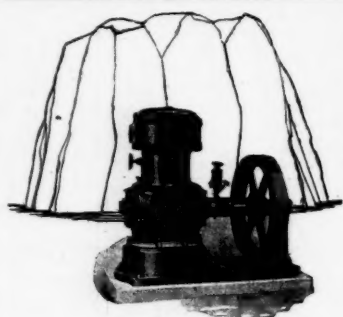
Crevice around the window frames should be plugged with an elastic cement. This cement usually contains asbestos with a non-hardening binder. Cement or plaster merely cracks or chips off, and is not satisfactory.

To Prevent Steam Waste.

Go over all steam traps. Be certain that the trap is not plugged, does not by-pass steam, or the seats are not worn or scored. These things cause a bad waste of steam.

By-pass valves should be closed. They are often left open carelessly, and steam blows to waste under full boiler pressure. Regular inspection is vital to overcome this.

Steam valves to heating coils and to open water vats should be tested for leakage, and new seats and disks replaced, if necessary. Often valves shut off tightly



An Iceberg

With its great store of natural refrigeration, cannot equal a Frick Refrigerating Machine for the cooling service of meat markets, general stores, restaurants, and dozens of other forms of business.

For an iceberg cannot produce

**Cool Air that is Dry
Any Temperature You Want
Constant Results from
Small Space**

These very facts have made Frick Refrigerating Plants paying investments through the last 42 years.

The services of our engineers are always available to those interested. No obligation on your part. For quick attention to your cooling troubles, write, wire, or phone

Frick Company
WAYNESBURG, OHIO, U.S.A.
ICE MAKING SINCE 1892

Distributors in 40 Cities

STEVENSON'S 1922

"Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

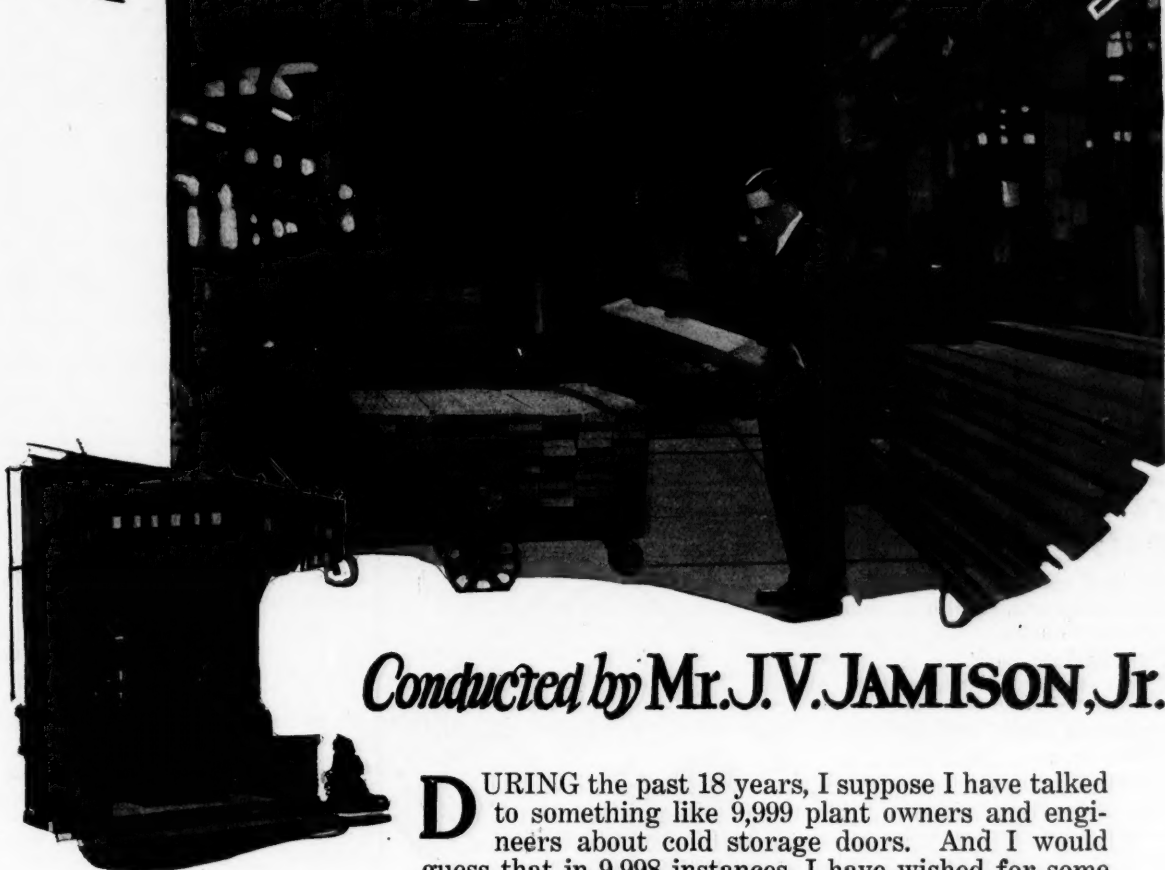
Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

Cut shows right hand door closer, No. 1 size, 29½ in. long. Its spring—No. 1 gauge wire 9/32 galvd.—wound very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

A TRIP through the JAMISON PLANT



Conducted by Mr. J. V. JAMISON, Jr.

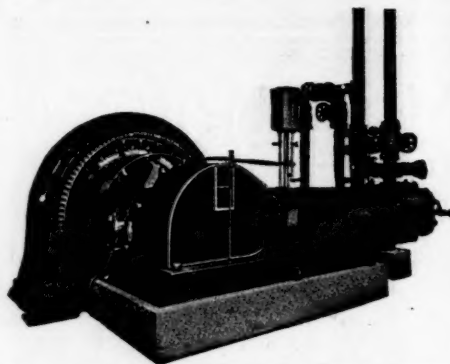
Mr. J. V. Jamison, Jr., President of the Jamison Cold Storage Door Company has been very active in the Company's management from the day of its organization in 1906.

DURING the past 18 years, I suppose I have talked to something like 9,999 plant owners and engineers about cold storage doors. And I would guess that in 9,998 instances, I have wished for some way to take these same plant owners and engineers through our plant, showing them step by step exactly what goes into a Jamison Door and **how it goes in**. But since such a personal excursion isn't possible, we've decided to do the next best and offer an inside look via our advertising. At least we can cover the high spots.

In the large room shown above, our automatic machines fashion and size the lumber. Every panel or brace must fit perfectly, which means that a cracked or knotty piece is rejected instantly. The exterior of every Jamison Door is made of No. 1 clear yellow pine. The back is of select spruce, cypress or pine at the manufacturer's option. The kind of lumber we use is just **one** reason why our list of some 15,000 customers includes the largest users of cold storage in the world. Next time we'll give you others, **equally good**.

Jamison Doors

JAMISON COLD STORAGE DOOR COMPANY
HAGERSTOWN, MARYLAND, U. S. A.



300 ton direct connected Electric Driven De La Vergne High Speed Machine

De La Vergne Ice & Refrigerating Machines

De La Vergne high speed horizontal machines have been in actual use longer than any other design. The patented auxiliary suction port is a great advantage, not only increasing the efficiency but insuring perfect lubrication.

De La Vergne medium and low speed machines are also offered to suit any requirements.

Send for our bulletins

De La Vergne Machine Company

931 East 138th St.

New York City

Branch Offices:

Philadelphia, Pa.
Kansas City, Mo.
Houston, Texas
St. Louis, Mo.
El Paso, Texas

Jacksonville, Fla.
San Francisco, Cal.
Havana, Cuba
Honolulu, T. H.
Tokio, Japan

Los Angeles, Cal.
Mexico City, Mexico
Buenos Aires, Arg.
S. Am.
Tampa, Fla.

YORK Self-Contained Refrigerating Machines

are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

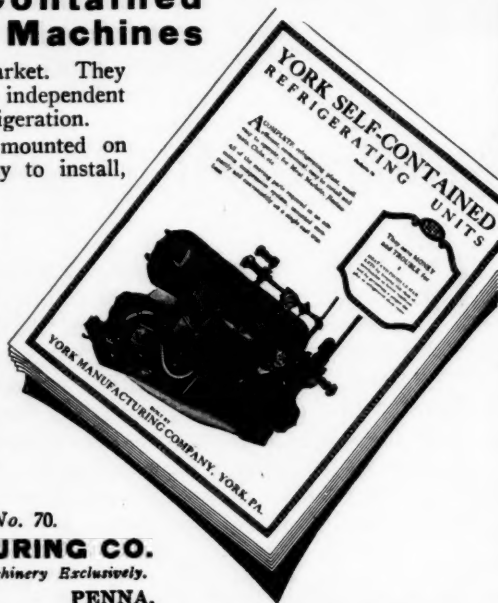
Write for Bulletin No. 70.

YORK MANUFACTURING CO.

Ice Making and Refrigerating Machinery Exclusively.

YORK,

PENNA.



Cold Storage Insulation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue
West of 22nd St.

PHILADELPHIA, PA.

Freezer and Cooler Rooms for the Meat and Provision Trade

Specialists in CORK INSULATION

Details and Specifications on request

207 E. 43rd St.

Morrow Insulating Co., Inc.

NEW YORK

Novoid Pure Compressed Corkboard

Made of specially selected, clean, dry cork granules. No foreign binder used. Every sheet thoroughly baked—no green centers. Edges and corners are square and sharp.

Write for booklet.

Cork Import Corp. — 345 West 40th St., New York City

pass sufficient steam to keep the coils or water hot. This is waste.

Pumps and Pipe Lines.

Vacuum pumps on heating systems should be overhauled. Open up both steam and water ends. Examine valves and plungers and sleeves, and repack the pump throughout.

New rods may be needed. It is impossible to keep the pump tightly packed if the rods are scored. Frequent packing is expensive, and steam blowing out is waste.

Insulating of all pipe lines should be given careful attention. Patch up broken insulation. Cover new steam lines as soon as they are installed. The heat loss from bare pipes runs into money quickly.

The boiler room has been treated in previous articles. Do not fail to give it the best of attention. It is the heart of the heating system.

Protect Structures With Paint.

In the event that structural work is to be painted, it should have all scale removed from the surface. A rotating wire power brush is an excellent tool for this work, as it is fast and does the work better than by hand.

Follow up with two coats of good paint. Painting should be done in moderate weather, as the paint will not stick to a frozen surface.

All tar and gravel roofs should be gone over. Any places that have developed leaks during the summer must be patched.

In the fall leaves collect on the roofs, blocking conductor heads. Sometimes they are clogged with rubbish. Under such conditions water will back up into the rooms, causing aggravating leaks and often heavy damage.

A kerosene torch is excellent to have in winter. It is useful for thawing out frozen switches, pipes or hopper doors of coal cars.

Each plant has its individual problems. A little attention to them will return substantial dividends in the form of fewer fires, lessen the number of accidents, bring about better sanitation, and reduce fuel consumption.

FAIRBANKS MORSE MEN MEET.

New products, sales plans and production methods of Fairbanks, Morse & Company were studied during the course of a sales convention and inspection trip of the 28 branch managers, and factory and general office executives, which was held the week of December 1. The conference was called at the executive offices at Chicago and the party of 52 proceeded by special cars to the electrical machinery plant at Indianapolis, the pump factory at Three Rivers, Mich., and the engine plant at Beloit, Mich.

In reviewing the history and future plans of the organization, W. S. Hovey, vice-president and general manager, in his address at Chicago, stated that the outlook for 1925 is considerably better than it was at the beginning of 1924. He pointed out that improved agricultural conditions in all parts of the country, and especially in the Southern states, has been a big factor in this improvement.

Mr. Hovey related the organization growth of Fairbanks, Morse & Company since the date of establishment in 1865, and discussed the various steps leading to the consolidation of the five factories with the sales house into one organization.

MEAT INSPECTION REPORT.

(Continued from page 26.)

In the ante-mortem inspection of animals conducted by the Meat Inspection Division, 4,228 were condemned as unfit for slaughter. Those condemned as unfit for food in the post-mortem inspection totalled 342,539. Of these 232,670 were hogs and 83,923 cattle.

The principal causes of ante-mortem condemnations were pyrexia (fever) and hog cholera. Post-mortem condemnations in the main were the result of emaciation, hog cholera, pneumonia and peritonitis, and tuberculosis.

Meat Inspection Extended.

Inspection was conducted in 916 meat establishments in 253 cities and towns in the United States during the year, com-

pared with 906 establishments in 261 cities and towns in 1923.

The provisions of the meat inspection law do not apply to farmers slaughtering meat for home consumption or for sale within the state, nor to retail butchers and dealers supplying their customers. However, if either class wishes to send meat products into another state they must obtain exemption certificates. The number of such certificates outstanding at the close of the fiscal year was 1,564, an increase of 93 over the preceding year. The interstate shipment of meat under these certificates totalled nearly 16,000,000 pounds, farm slaughtered products constituting about two-thirds of this total.

The report covers numerous other efforts to further improved livestock production and insure an adequate whole-some meat supply.

What Agricultural Department Is Doing

A number of matters of immediate interest to the meat packing industry are covered in the annual report of the Secretary of Agriculture for the fiscal year 1924.

Among these are the making of livestock surveys for a better understanding of the status of production and trends of marketing to be expected; efforts to establish a program of more regular livestock marketing; and a review of hog production and the general condition of the cattle and sheep industries as indicating the outlook for livestock to be marketed in the next year or two.

In the foreign field there is the extension of the foreign news service for better information on the number of livestock slaughtered in foreign countries and its effect on the demand for American meat and meat products; efforts which resulted in the extension of the fresh pork market to Great Britain and the inclusion of additional cured products among those exported to Germany and the Netherlands; activities to further introduce American pork products into other foreign countries and to give all of Europe and the United Kingdom confidence in American produced meat; and a general report on the work of the Packers and Stock Yards Administration.

Farmer Is Better Off

A generally improved financial condition for agriculture and an increase in the buying power of the American farmer is reported by the Secretary of Agriculture in his annual report for 1924.

The gross income from agricultural products for the year will likely reach approximately \$12,000,000,000, being \$500,000,000 more than a year ago and two and one-half billion dollars increase over 1922. The year's harvest was the finest in five years, being the best balanced and representing the best income.

The year, however, was not a good one for livestock, but the livestock industry of the country is now regarded as being on a firmer foundation than at any time since the beginning of the post-war deflation period.

Cattlemen have been hard hit and liquidation in the industry has been going on for three years. Beef cattle have been hurt by the inroads of dairy cattle. The growth of the dairy industry has made a substantial addition to the meat supply and with no export outlet for beef, it would seem best for the producer to raise fewer cattle if he is to realize a fair return for his effort.

The hog industry has been in much better shape. Both hogs and corn were low in price during the year, but hogs offered the most profitable outlet for the corn crop. The inspected slaughter of hogs in 1923 was 10,000,000 head greater than in the previous year, and 1924 promises to make another record.

The June pig survey made by the Department of Agriculture indicates a decrease of 10 to 15 per cent in the supply of fall pigs, in view of the decrease in the number of sows farrowed as well as a decline in the average number of pigs saved.

Sheep Men Are Prosperous.

Sheep producers have been on the crest of the prosperity wave, due to the fact that world stocks of sheep and wool are below normal, and an excellent demand for both fat and feeder lambs. As long as there is no overproduction, sheepmen should remain in good shape.

The work of the department has been extended to special departmental studies to show the farmer how to decrease his costs of production, in line with the recommendations made by the Joint Congressional Committee of Agricultural Inquiry which made an exhaustive examination of agriculture in 1921, and in line with the recommendations of the National Agricultural Conference held in Washington in 1922.

Another recommendation of the conference which has been carried out by the department is the furnishing of better information on foreign markets. What is substantially a world-wide news service on agricultural information has been developed.

Surveys of Meat Animals.

The department's activities are reviewed in the making of livestock surveys to ascertain the number of meat animals available for market, the young stock coming on and the number of animals on feed at given periods of the year. A fairly complete program of reports along these lines has been inaugurated.

The most important of these is perhaps the one giving the results of the semi-annual pig surveys. From this information the trend of hog production and market supplies has been obtained.

Similar information about cattle and sheep in the range states is furnished in reports covering the calf and lamb crops and the estimated numbers to be marketed over seasonal periods.

Reports of many kinds are being gathered and the basic facts necessary to a better program of livestock production and to effective organized marketing, are being accumulated. If such a program can be worked out, it will eliminate many of the difficulties now experienced in the livestock and meat industry.

The co-operative marketing of all farm

products, including livestock, is discussed in detail, and the relation of government to this function is regarded only as one of service, in disseminating information as to the best means of marketing. It is recommended that co-operative marketing agencies be controlled by their memberships and "kept free from domination of government agencies or commercial interests."

Where the Money Goes.

In the price spread investigations made by the department between the amount paid the producer and the cost to the consumer, it has been found that the service charge is greatest, even overbalancing the product factor. In the retail meat business investigations indicate that a population of less than 1,000 persons for each store tends to a condition where store owners lose money.

The foreign service work of the department is reviewed, in which one outstanding service to the meat industry was the opening up of the British market to American fresh pork but since that time it has been handled in the manner prescribed by the British Government, and exports of both fresh and cured products to the United Kingdom have greatly increased.

Germany and the Netherlands were persuaded to allow the importation of several additional American-cured pork cuts, through the good offices of the foreign service division.

Tell It with Pictures.

In order to give additional confidence abroad to American meat products the moving picture film entitled "The Honor of the Little Purple Stamp," showing methods of handling and inspecting meat in this country, has been circulated in England, France and Germany. Another film intended to remove prejudice against American pork has been produced by the department for use in Austria, Czechoslovakia and Germany.

The provisions of the Packers and Stockyards act have been found to apply to 77 stock yards. More than 4,000 dealers and 1,100 market agencies have registered under it and approximately 500 packing concerns are subject to the act, according to the report. Through the efforts of this branch of the department, all livestock consigned for sale on public markets is now placed on the open market.

Tables showing the exports of meats and meat products and other domestic foodstuffs yearly from 1915 to 1924, inclusive, compared to the five year average 1910-1924 are appended, together with those showing acreage and production of the principal crops for the same period.

FRANCE TAKES PORK TO MARCH 1.

Frozen pork coming direct from the United States will be permitted provisionally to be imported into France until March 1, 1925, says a cablegram to the U. S. Department of Commerce from American Ambassador Myron T. Herrick, Paris. This ministerial order appeared in the Journal Official of Nov. 23.

On April 17, 1924, a decision of the French Ministry of Agriculture permitted the importation of American pork until September 1, 1924; on August 18, this date was extended until December 1, and now a further extension permitting the importation of American frozen pork until March 1, 1925, has been made.

LOFFLER'S NEW CALENDAR.

Another excellent calendar has been issued for 1925 by A. Loffler Provision Co., Inc., Washington, D. C., specialists in sausage and pork products. It is similar to last year's calendar, is attractively printed in three colors, is legible and easily read. Special dates of importance or interest are also noted on its leaves.

Chicago Section

R. A. Rath, of the Rath Packing Co., Waterloo, Ia., spent a few days in Chicago this week.

J. S. McLean, of the Harris Abattoir Co., Toronto, Canada, was in the city late in the week.

Gilbert Colgate, of Colgate & Co., Jeffersonville, Ind., spent a short time in Chicago this week.

J. Paul Dold, of the Jacob Dold Packing Co., Buffalo, N. Y., was a Chicago visitor this week.

William H. Holt, of Colgate & Co., Jersey City, N. J., was a business caller in Chicago this week.

E. S. Urwitz, of the Dryfus Packing & Provision Co., LaFayette, Ind., was a Chicago visitor this week.

President W. H. Gehrmann, of the Kohrs Packing Co., Davenport, Ia., was a Chicago visitor this week.

Charles S. Hughes, president of the Hughes-Curry Packing Co., Anderson, Ind., was in Chicago this week.

Charles S. LaForge, of the Cedar Rapids Rendering Co., Cedar Rapids, Ia., made a trip to the city during the week.

Myron McMillan, secretary and treasurer of the J. T. McMillan Co., St. Paul, Minn., was in Chicago this week.

President Morton Mannheimer of the Evansville Packing Co., Evansville, Ind., made a trip to Chicago during the week.

E. Kissling, of the lard and compound department of Wilson & Co., Chicago, returned this week from a business trip in the South.

Isaac Powers, vice-president of the Home Packing & Ice Co., Terre Haute, Ind., called on some of his Chicago friends this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,120 cattle, 13,191 calves, 145,939 hogs and 37,705 sheep.

Vice-president V. H. Munnecke and R. D. MacManus, director of public relations, Armour and Company, Chicago, were visitors in Oklahoma City, Okla., last week.

Sentence Sermons

Written for THE NATIONAL PROVISIONER
by Roy L. Smith.

THE SPIRIT OF CHRISTMAS—

- Is worth all that Christmas giving costs.
- Requires that Christmas giving be more than Christmas swapping.
- Would help as much in June as in December.
- Is worth too much to be scrapped on January First.
- Is what makes Santa Claus a reality.
- Increases the world's most needed commodity—goodwill.
- Is easily understood without the help of any creed.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, December 13, on shipments sold out, ranged from 6.00 cents to 24.00 cents per pound and averaged 11.01 cents per pound.

Provision shipments from Chicago for the week ending December 13, 1924, with comparisons, were reported as follows:

	Last week.	Prev. week.	Cor.
Cured meats, lbs.	15,337,000	17,020,000	17,280,000
Fresh meats, lbs.	47,395,000	48,263,000	21,479,000
Lard, lbs.	12,756,000	11,975,000	8,934,000

HOW PRIZE CATTLE DRESSED.

The grand champion carload of cattle at the International Livestock Exposition which was purchased by the Pittsburgh Provision & Packing Co., are said by George N. McDonald, secretary of the company, to be the best they have ever slaughtered.

Mr. McDonald writes in regard to these cattle as follows: "While we have had some of the prize winning cattle from the Chicago show every year, the grand champions this year are the best we ever slaughtered."

The cattle were bought in Chicago on December 4, shipped to Pittsburgh and arrived there on the 8th. They were kept on exhibit until the 11th and slaughtered on the 12th. The load dressed out 62.87 per cent, and showed an A-1 quality of carcass.

Good Business

A Corner Conducted by John W. Hall.

Some More About "Service."

"Let us remember that what we do for ourselves dies with us, but what we do for others lives long after we are called hence. Let it be our endeavor to live for the good of others. The greatest good we can do in this old world of ours is the service we can render to our fellowman."

Soon after Confucius separated from his first wife, he wrote the negative side of the Golden Rule: "What ye would not that others should do unto you, do ye not unto them." This was 500 B. C.

"One good example, one generous act, one bit of fairness is of more real worth to the world and of greater influence for good than all the wise and otherwise sayings of the ancients, Confucius included. The priceless benefit you will receive from doing good work is the increased ability to do better work."

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
PACKING HOUSE & COLD STORAGE
CONSTRUCTION; CORK INSULATION &
OVER HEAD TRUCK WORK.
10 Marquette Bldg. Detroit, Mich. Phone: Cherry 3750-3751

H. F. Henschien R. J. McLaren
HENSCHIE & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarcó

Packing House Products

Oldest Brokers in Our Line

Tallow Tankage
Grease Bones
Provisions Cracklings
Oils Hog Hair

**The Davidson
Commission
Co.**

Quick Reliable Service Guaranteed
Write, phone or wire us
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
314 Erie Bldg. Packing House
Cleveland, O. Specialists

C. W. RILEY, Jr. BROKER

2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations
1124 Marquette Bldg. CHICAGO

H. N. Jones Construction Co.
Engineers
San Antonio, Texas
Designs and Builds
Packing Houses
30 Years Experience

LEON DASHEW
Counselor At Law
15 Park Row New York

SHIPPING LARD TO ENGLAND.

The present form of export certificates issued by the U. S. Bureau of Animal Industry will be sufficient to permit lard shipments from the United States to Great Britain, when the new British meat import regulations go into effect. This fact was made certain this week by export bulletin No. 3, issued by the Institute of American Meat Packers. The text of the bulletin is as follows:

An official cable received by the State Department from the American Embassy in London contains the positive assurance that the present form of export certificates issued by the Bureau of Animal Industry will be entirely sufficient to permit the entry of lard into Great Britain when the new British meat import regulations (prepared by the Ministry of Health) go into effect. The new regulations referred to are those which have been brought to the attention of the Institute by various members.

NEW MEAT COURSE CLASSES.

(Continued from page 25.)

export and import shipments. This course is designed mainly for executives in other departments than traffic. This course meets on Tuesday evenings with the first meeting on January 6.

Accounting: This course covers the managerial use of accounting and statistical standards and records. It purposes (a) to familiarize the student with the essential features of standards and records which the executive uses to control the activities of his business and (b) by illustrations and cases to present the application of these control devices to problems encountered in the meat-packing industry. These courses meet on Wednesday evenings with the first meeting on January 7.

Packing-House Operations (Beef, Mutton, and Veal): This course will be a detailed and comprehensive survey of beef, mutton and veal packing operations, as now conducted in both large and small plants. Beginning with a resume of live stock production, marketing, and buying, the course will proceed to a consideration of every step in slaughtering and manufacturing packing-house products.

Approved methods in the handling and preparation of all meat products, the calculating of yields, the curing of meats, and the important steps in the manufacture of all by-products will be considered, as well as the preparation of cars for shipping, icing, etc. Special attention will be given to those phases of manufacture which are undergoing changes of method with the purpose of developing fundamental principles. This course meets on Thursday evenings, with the first meeting on January 8.

Packing-House Finance: This is a study of methods and procedure employed in financing the packing-house operation. The following topics will be dealt with: the function of credit in industry; stabilizing credit; the Federal Reserve System; special credit requirements in packing; financing day-to-day buying and selling; financing purchase of live stock and supplies; sales and collection; branch-house finance; long-time financing; different forms of borrowing; commercial paper; factors determining credit standing; corporate organization; corporate securities; reserve; surplus; stock dividends; and factors underlying the efficient use of financial resources. This course meets on Friday evenings with the first meeting on January 9.

What are proper hog cooling temperatures? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

HAMMOND STANDISH REPORT.

The Hammond Standish Company of Detroit, Mich., reports having just closed a very successful year. The company's bank balance at the close of the year was more than half a million dollars as against current liabilities of only \$26,500.

All dividends have been paid in cash. There are no notes payable and no bond interest due. The fixed assets of the company amount to \$1,742,388 after the deduction of proper depreciation. The surplus is \$775,455.23.

The capital stock of the company totals \$1,047,200, of which \$500,000 is common



T. W. TALIAFERRO.

and the balance preferred. The net sales for the fiscal year amounted to \$9,769,965.13.

President T. W. Taliaferro has given the business of Hammond Standish & Co. his undivided personal attention, and through his untiring efforts was enabled to place the company in the enviable position it occupies today.

Study Meat Packing

Students in packinghouse operations—either in night, correspondence or day courses—have indicated to them as a foundation text-book for their studies "The Packers' Encyclopedia."

This 545-page volume is the operating handbook of the industry. It takes up packing operations with the live animal, and carries them through to the finished product and by-product.

Its arrangement—though intended for the packinghouse operating man—is ideal for the student.

"The Packers' Encyclopedia" will be found in most public and college libraries. Students desiring to obtain copies for their own use, however, may obtain terms upon application to the Institute of Meat Packing, University of Chicago, Chicago, Ill.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 8.....	34,358	5,941	82,015	16,877
Tues., Dec. 9.....	14,140	2,986	46,099	13,365
Wed., Dec. 10.....	17,483	2,427	39,829	17,165
Thur., Dec. 11.....	17,542	4,888	72,706	25,243
Fri., Dec. 12.....	5,969	1,088	62,611	12,602
Sat., Dec. 13.....	422	56	16,274	3,459

Total last week	89,794	17,386	319,002	88,811
Previous week	81,501	18,967	384,295	96,525
Year ago	85,643	15,673	271,646	107,641
Two years ago	80,775	14,404	247,000	79,004

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 8.....	6,024	254	18,573	5,806
Tues., Dec. 9.....	3,411	167	15,520	5,685
Wed., Dec. 10.....	6,577	104	10,524	4,117
Thur., Dec. 11.....	4,518	552	13,633	11,581
Fri., Dec. 12.....	4,205	386	17,839	7,109
Sat., Dec. 13.....	1,265	5,092	1,286

Total last week	26,000	1,463	81,181	35,084
Previous week	29,267	1,753	105,383	37,815
Year ago	28,121	2,173	62,700	35,240
Two years ago	27,201	1,066	48,184	24,435

Receipts at Chicago Stock Yards thus far this year to Dec. 13, with comparative totals:

	1924.	1923.
Cattle	3,038,785	3,086,448
Calves	757,964	738,015
Hogs	9,706,905	9,843,387
Sheep	3,966,753	3,931,816

Combined weekly hog receipts at eleven markets for 1924 to Dec. 13, with comparisons:

	Week.	Year to date.
Week ending Dec. 13	1,137,000	36,112,000
Previous week	1,188,000
Corresponding week, 1923	991,000	36,538,000
Corresponding week, 1922	929,000	28,225,000
Corresponding week, 1921	709,000	27,344,000
Corresponding week, 1914	605,000	22,889,000

*Largest week's receipts on record.

Combined receipts at seven points for the week ending Dec. 13, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending, Dec. 13	277,000	930,000	211,000
Previous week	246,000	978,000	208,000
1923	272,000	765,000	235,000
1922	237,000	734,000	198,000
1921	190,000	673,000	235,000

Combined receipts at seven markets for 1924 to Dec. 13, and the corresponding period for previous years:

	*Cattle.	Hogs.	Sheep.
1924	10,757,000	29,527,000	10,450,000
1923	10,894,000	29,805,000	10,583,000
1922	10,674,000	22,500,000	9,749,000

Chicago Stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Number	Weight	Prices
	Received.	Lbs.	Top. Average
*Week ending Dec. 13.....	315,500	227	\$10.00 \$ 9.10
Previous week	384,295	227	9.90 9.00
1923	271,646	234	7.25 6.70
1922	247,000	235	8.55 8.15
1921	239,911	226	7.00 6.90
1920	218,853	229	9.65 9.10
1919	234,983	236	14.45 13.90
1918	251,596	224	17.70 17.50
1917	165,537	207	16.85 16.15
1916	294,274	192	10.60 10.05
1915	294,619	189	6.80 6.35
1914	205,521	227	7.27½ 7.10

Average 1914-1923

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Dec. 13.....	\$ 9.00	\$ 9.10	\$ 7.75	\$15.50
Previous week	9.75	9.00	7.75	14.85
1923	9.50	6.70	6.75	12.80
1922	9.25	8.15	7.50	14.40
1921	7.10	6.90	4.50	10.00
1920	9.50	9.10	4.50	11.40
1919	13.50	13.00	9.25	16.40
1918	14.70	17.50	9.40	14.15
1917	11.35	16.15	11.40	16.10
1916	10.10	10.05	9.00	12.65
1915	8.50	6.35	6.15	8.95
1914	8.65	7.10	5.35	8.20

Average 1914-1923

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Dec. 13	65,200	285,400	53,000
Previous week	52,034	279,014	58,710
1923	57,525	208,946	72,401
1922	48,574	198,816	54,560
1921	42,513	124,322	69,044

*Saturday, Dec. 13, estimated.

Chicago packers' hog slaughters for the week ending, Dec. 13, 1924.

Armour & Co.	32,600
Anglo-American	13,500
Swift & Co.	26,500
Hammond Co.	16,100
Morris & Co.	24,400
Wilson & Co.	25,900
Boyd-Lunham	12,700
Western Packing Co.	19,800
Roberts & Oake	11,200
Mayer & Hart	9,900
Independent Packing Co.	9,800
Brennan Packing Co.	8,400
Wm. Davies Co.
Agar Packing Co.	5,400
Others	38,400

Total	254,100
Previous week	291,500
Year ago	223,300
Two years ago	212,000
Three years ago	128,700

(For Chicago livestock prices, see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
December 18, 1924.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@16½
10-12 lbs. avg.	@16½
12-14 lbs. avg.	@16½
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16
Skinned Hams—		
14-16 lbs. avg.	@19
16-18 lbs. avg.	@19
18-20 lbs. avg.	@19
20-22 lbs. avg.	@17½
22-24 lbs. avg.	@16½
24-26 lbs. avg.	@16
26-30 lbs. avg.	@15½
Pics—		
4-6 lbs. avg.	@10½
6-8 lbs. avg.	@10½
8-10 lbs. avg.	@10½
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@10½
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@19½
8-10 lbs. avg.	@19½
10-12 lbs. avg.	@19½
12-14 lbs. avg.	@19½
14-16 lbs. avg.	@19

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@17½
10-12 lbs. avg.	@17½
12-14 lbs. avg.	@17½
14-16 lbs. avg.	@17½
16-18 lbs. avg.	@18½
18-20 lbs. avg.	@18½
Skinned Hams—		
14-16 lbs. avg.	@18
16-18 lbs. avg.	@18
18-20 lbs. avg.	@18
20-22 lbs. avg.	@15½
22-24 lbs. avg.	@14½
24-26 lbs. avg.	@14½
26-30 lbs. avg.	@14
Pics—		
4-6 lbs. avg.	@11½
6-8 lbs. avg.	@12
8-10 lbs. avg.	@11½
10-12 lbs. avg.	@11
12-14 lbs. avg.	@10½
Bellies (square cut and seedless)—		
6-8 lbs. avg.	@18
8-10 lbs. avg.	@18
10-12 lbs. avg.	@18
12-14 lbs. avg.	@17

Dry Salt Meats.

Extra ribs, 35-45.	@15
Extra ribs, 35-45.	@14½
Regular plates, 6-8.	@12
Clear plates, 4-7.	@12½
Jowl butts.	@11½
Fat Backs—		
8-10 lbs. avg.	@14
10-12 lbs. avg.	@15
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@16
18-20 lbs. avg.	@16½
20-25 lbs. avg.	@16½
Clear Bellies—		
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16
18-20 lbs. avg.	@16
20-25 lbs. avg.	@15½
30-35 lbs. avg.	@15½
35-40 lbs. avg.	@15½
40-50 lbs. avg.	@15

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, DECEMBER 13, 1924.

LARD—				
Open.	High.	Low.	Close.	
January	16.90	16.90	16.30	16.42½
March	16.75	16.75	16.55	16.55
May	16.80	16.85	16.00	16.75
CLEAR BELLIES—				
January	15.27½
May	15.80
SHORT RIBS—				
January	14.47½
May	14.95	14.95	14.95	14.95

MONDAY, DECEMBER 15, 1924.

LARD—				
Open.	High.	Low.	Close.	
December	16.30	16.30	16.17½	16.17½ax
January	16.30	16.37½	16.20	16.20b
March	16.00	16.72½	16.50	16.47½a
July	16.82½	16.90	16.80	16.57½
September	17.05	17.10	16.80	16.85
CLEAR BELLIES—				
January	15.35	15.35	15.25	15.25ax
May	15.85	15.85	15.62½	15.62½
SHORT RIBS—				
January	14.80	14.90	14.75	14.30ax
May	14.80	14.90	14.75	14.75

TUESDAY, DECEMBER 16, 1924.

LARD—				
Open.	High.	Low.	Close.	
December	16.42½	16.80	16.42½	16.75n
January	16.42½	16.80	16.42½	16.80ax
March	16.70	17.12½	16.70	16.95b
May	16.80	17.20	16.80	17.07½
July	17.15	17.55	17.00	17.20ax
September	17.15	17.55	17.00	17.35ax
CLEAR BELLIES—				
January	15.50	15.50	15.50	15.45b
May	16.10	16.10	16.10	15.90b
SHORT RIBS—				
January	14.55	14.70	14.55	14.70
May	14.97½	15.17½	14.97½	15.17½

WEDNESDAY, DECEMBER 17, 1924.

LARD—				
Open.	High.	Low.	Close.	
December	16.67½	17.02½	16.67½	16.72½ax
January	17.00	17.15	16.92½	16.75b
March	17.10-00	17.57½	17.00	17.00ax
May	17.17½	17.50	17.15	17.10-12½
July	17.17½	17.57½	17.15	17.25
September	17.40	17.57½	17.40	17.50ax
CLEAR BELLIES—				
January	15.50	15.50	15.50	15.50
May	16.10	16.10	16.10	16.10
SHORT RIBS—				
January	15.30-40	15.65	15.35	14.95n
May	15.30-40	15.65	15.35	15.47½ax

THURSDAY, DECEMBER 18, 1924.

LARD—				
Open.	High.	Low.	Close.	
December	16.75-77½	16.82½	16.85	16.70 n
January	16.75-77½	16.82½	16.85	16.75 ax
March	16.95	16.95	16.85	16.85 b
May	17.05-10	17.17½	16.95	17.07½
July	17.22½	17.32½	17.12½	17.22½ b
September	17.40	17.42½	17.40	17.42½ b
CLEAR BELLIES—				
January	15.75	15.75	15.75	15.75
May	16.37½	16.45	16.30	16.30
SHORT RIBS—				
January	15.75	15.75	15.25	15.25 b
May	15.92½	16.00	15.62½	15.95

FRIDAY, DECEMBER 19, 1924.

LARD—				
Open.	High.	Low.	Close.	
December	16.75-77½	16.82½	16.85	16.70 n
January	16.75-77½	16.82½	16.85	16.75 ax
March	16.95	16.95	16.85	16.85 b
May	17.05-10	17.17½	16.95	17.07½
July	17.22½	17.32½	17.12½	17.22½ b
September	17.40	17.42½	17.40	17.42½ b
CLEAR BELLIES—				
January	15.75	15.75	15.75	15.75
May	16.37½	16.45	16.30	16.30
SHORT RIBS—				
January	15.75	15.75	15.25	15.25 b
May	15.92½	16.00	15.62½	15.95

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, December 11, 1924, with comparisons, were as follows:

	Week ending Dec. 11	Prev. week.	Cor. week, 1923.
Armour & Co.	23,991	26,506	24,502
Anglo-Amer. Prov. Co.	10,821	14,212	15,157
Swift & Co.	31,094	30,490	25,530
G. H. Hammond Co.	21,676	15,934	15,729
Morris & Co.	23,928	19,312	31,272
Wilson & Co.	31,716	26,167	13,164
Boyd-Lunham & Co.	13,289	10,919	12,308
Western Pkg. & Pro. Co.	16,500	18,800	19,100
Roberts & Oake	10,025	6,352	9,796
Miller & Hart	11,288	8,401	8,352
Independent Packing Co.	7,279	7,698	6,750
Brennan Packing Co.	6,991	7,890	8,188
Agar Packing Co.	1,050	3,167	825
Total	209,713	197,888	190,161

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	18	12
Rib roast, light end	35	25	20
Chuck roast	20	20	14
Steaks, round	40	80	36
Steaks, sirloin, first cut	48	35	22
Steaks, porterhouse	55	40	35
Steaks, flank	28	35	18
Beef stew, chuck	18	15	13½
Corned briskets, boneless	24	22	15
Corned plates	16	12	18
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Comm.
Hindquarters	35	21
Legs	40	28
Stews	12½	18
Chops, shoulder	24	30
Chops, rib and loin	50	..

Mutton.

Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loin, whole, 8@10 avg.	20	@22
Loin, whole, 10@12 avg.	20	@22
Loin, whole, 12@14 avg.	18	@20
Loin, whole, 14 and over	15	@17
Chops	24	@25
Shoulders	20	@20
Butts	20	@20
Spareribs	14	@14
Hocks	10	@12
Leaf lard, unrendered	20	@20

Veal.

Hindquarters	16	@25
Forequarters	9	@15
Legs	25	@35
Breasts	14	@18
Shoulders	10	@20
Cutlets	10	@50
Rib and loin chops	..	@35

Butchers' Offal.

Suet	8	@8
Shop fat	8	@8
Bones, per 100 lbs.	..	@80
Calf skins	..	@19
Klips	..	@15
Deacons	..	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. O. L.	6¼	6¼
Crystals	7½	7½
Double refined nitrate of soda, f. o. b.
N. Y. & S. F. carloads	4	3¼
Less than carloads, granulated	4¼	4¼
Crystals	5¼	5
Kega, 100@130 lbs., 1c more.
Boric acid, in carloads, powdered, in bbls.	0	8¼
Crystal so powdered, in bbls., in 5-ton lots or more	..	9¼
In bbls. in less than 5-ton lots	..	10
Borax, carloads, powdered, in bbls.	5	4¼
In ton lots, gran. or powdered, in bbls.	5¼	5
Salt—		
Granulated, car lots, per ton f. o. b. Chi-
cago, bulk	..	\$ 8.30
Medium, car lots, per ton, f. o. b. Chicago,
bulk	..	8.80
Rock, car lots, per ton, f. o. b. Chicago	..	5.55
Sugar—		
Raw Sugar, 96 basis	..	@4.90
Second sugar, 90 basis	..	@4.75
Syrup, testing 63 to 65 combined sucrose and invert	..	@30.00
standard, granulated, f. o. b. refinery (net)	..	6.40@7.00
Plantation, granulated, f. o. b. New Or-
leans (less 2%)	..	@6.20
Choice clarified, f. o. b. New Orleans	..	@5.70
(net)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

E. W. SKIPWORTH TRAFFIC ADJUSTED

Rates—Claims—Service Analyzed
Packers in Every Section are Satisfied Clients
808-4 Transportation Bldg., CHICAGO
Telephone Harrison 5951 20 Years Experience

WIRE PHONE

D. GECK, Inc.

30 Maiden Lane, NEW YORK Phone John 1519
We intend to become the largest handlers of
CRACKLINGS AND TANKAGE
TALLOWES AND GREASES
in these United States. Watch us grow.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		
	Week ending	Cor. week
	Dec. 20,	1923.
Prime native steers.....	19 @21	18 @21
Good native steers.....	18 @18 1/2	16 @18
Medium steers.....	14 @16	12 @16
Heifers, good.....	13 @15	13 @15
Cows.....	7 @11	8 @12
Hind quarters, choice.....	@25	@25
Fore quarters, choice.....	@15	@15

Beef Cuts.

Steer Loin, No. 1.....	@30	@36
Steer Loin, No. 2.....	@27	@33
Steer Short Loin, No. 1.....	@44	@47
Steer Short Loin, No. 2.....	@38	@42
Steer Loin Ends (hips).....	@20	@28
Steer Loin Ends, No. 2.....	@20	@27
Cow Loin.....	11 @20	12 @25
Cow Short Loin.....	24 @28	20 @34
Cow Loin Ends (hips).....	@16	@18
Steer Ribs, No. 1.....	@22	@27
Steer Ribs, No. 2.....	@21	@24
Cow Ribs, No. 1.....	@16	@16
Cow Ribs, No. 2.....	@15	@19
Cow Ribs, No. 3.....	@8	9 1/2 @12
Steer Rounds, No. 1.....	@13	@14
Steer Rounds, No. 2.....	@12 1/2	@13 1/2
Steer Chucks, No. 1.....	@11 1/2	@12 1/2
Steer Chucks, No. 2.....	@10	@11 1/2
Cow Rounds.....	@10	9 @13
Cow Chucks.....	@8	7 @9
Steer Plates.....	@10	@9
Medium Plates.....	@9 1/2	@8 1/2
Briskets, No. 1.....	@12	@12
Briskets, No. 2.....	@12	@12
Steer Navel Ends.....	@7	@7 1/2
Cow Navel Ends.....	@5 1/2	5 @6
Fore Shanks.....	@5 1/2	@5
Hind Shanks.....	@5 1/2	@4 1/2
Rolls.....	18 @22	18 @22
Strip Loin, No. 1, boneless.....	@55	@60
Strip Loin, No. 2.....	@50	@55
Strip Loin, No. 3.....	@35	@45
Sirloin Butts, No. 1.....	@25	@34
Sirloin Butts, No. 2.....	@20	@28
Sirloin Butts, No. 3.....	@18	@18
Beef Tenderloin, No. 1.....	@70	@70
Beef Tenderloin, No. 2.....	@60	@60
Rump Butts.....	@17	16 @17
Flank Steaks.....	@17	@17
Shoulder Clods.....	@15	12 @15
Hanging Tenderloins.....	@10	@8

Beef Products.

Brains, per lb.....	9 @10	8 1/2 @10
Hearts.....	@9 1/2	3 1/2 @4
Tongues.....	29 @30	29 @30
Sweetbreads.....	38 @42	38 @39
Ox-Tail, per lb.....	10 @11	7 @11
Fresh Tripe, plain.....	@4	@4
Fresh Tripe, H. C.....	@2 1/2	@2 1/2
Livers.....	9 @8	8 @8 1/2
Kidneys, per lb.....	@8	@8 1/2

Veal.

Choice Carcass.....	15 @17	16 @17
Good Carcass.....	10 @14	12 @15
Good Saddle.....	16 @25	18 @26
Good Backs.....	6 @12	8 @13
Medium Backs.....	5 @8	6 @7

Veal Product.

Brains, each.....	9 @11	9 @10
Sweetbreads.....	52 @60	46 @56
Calif Livers.....	35 @37	33 @35

Lamb.

Choice Lambs.....	@26	@25
Medium Lambs.....	@24	@23
Choice Saddle.....	@28	@28
Medium Saddle.....	@26	@26
Choice Fores.....	@22	@20
Medium Fores.....	@20	@18
Lamb Fries, per lb.....	31 @32	30 @31
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@10	@9
Light Sheep.....	@14	@13
Heavy Saddle.....	@12	@10
Light Saddle.....	@16	@16
Heavy Fores.....	@8	@8
Light Fores.....	@13	@11
Mutton Legs.....	@19	@18
Mutton Loin.....	@12	@10
Mutton Stew.....	@8	@8
Sheep Tongues, each.....	@13	@13
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@15	@12
Pork Loin, 8@10 lbs. avg.....	@15 1/2	@13
Leaf Lard.....	@16	@12 1/2
Tenderloin.....	@35	@36
Spare Ribs.....	@10 1/2	@7 1/2
Butts.....	@13 1/2	@9 1/2
Hocks.....	@11	@11
Tails.....	@12	@11
Snouts.....	@6 1/2	@7
Pigs' Feet.....	@6	@4
Pigs' Heads.....	@8 1/2	@6
Blade Bones.....	@11	@11 1/2
Hog Livers, per lb.....	6 @12	6 @4 1/2
Neck Bones.....	@4	@3
Skinned Shoulders.....	@12	@9
Pork Kidneys, per lb.....	@7	@5
Slip Bones.....	@10	@9
Tail Bones.....	@9	@9
Brains.....	@14	@12
Back Fat.....	@16 1/2	@12 1/2
Hams.....	@18	@16
Cans.....	@13	@9
Belies.....	@21	@16

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@26
Country style sausage, fresh, in link.....	@18
Country style sausage, fresh in bulk.....	@17
Country style sausage, smoked.....	@21
Mixed sausage, fresh.....	@14 1/2
Frankfurts in pork casings.....	@14
Frankfurts in sheep casings.....	@17 1/2
Bologna in beef bungs, choice.....	@15 1/2
Bologna in beef middles, choice.....	@14 1/2
Bologna in cloth, paraffined, choice.....	@14
Liver sausage in hog bungs.....	@18 1/2
Liver sausage in beef rounds.....	@12
Head cheese.....	@13
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@18
Minced luncheon specialty.....	@14 1/2
Tongue sausage.....	@14 1/2
Blood sausage.....	@16 1/2
Polish sausage.....	@15 1/2
Souse.....	@15

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@46
Cervelat, new condition, in hog bungs.....	@16
Cervelat, new condition, in beef middles.....	@16
Thuriger Cervelat.....	@21
Hoistener.....	@27
B. C. Salami, choice.....	@25
Milano Salami, choice, in hog bungs.....	@45
B. C. Salami, new condition.....	@21
Frissas, choice, in hog middles.....	@38
Genoa style Salami.....	@35
Peperoni.....	@36
Mortadella, new condition.....	@21
Capicola.....	@50
Italian style hams.....	@38
Virginia style hams.....	@38

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	6.25
Large tins, 1 to crate.....	7.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	7 1/2 @8
Special lean pork trimmings.....	10 @10 1/2
Extra lean pork trimmings.....	11 @11 1/2
Neck bone pork trimmings.....	7 1/2 @8
Pork cheek meat.....	5 @5 1/2
Pork hearts.....	3 @3 1/2
Fancy boneless bull meat, hvy.....	7 1/2 @7 1/2
Boneless chickens.....	5 1/2 @6
Shank meat.....	@5 1/2
No. 1 beef trimmings.....	5 @5 1/2
Beef hearts.....	@3 1/2
Beef cheeks trimmed.....	4 @4 1/2
Dr. can. cows, 300 lbs. and up.....	@5 1/2
Dr. cutters, 350 lbs. and up.....	@5 1/2
Dr. bologna bulls, 500-700 lbs.....	@6 1/2
Beef tripe.....	@3
Cured pork tongues (Canner trim).....	@10

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce, per set.....	@19
Beef rounds, export, 225 sets, per tierce, per set.....	@26
Beef middles, 110 sets, per tierce, per set.....	@1.10
Beef bungs, No. 1, 400 pieces, per tierce, per piece.....	@24
Beef bungs, No. 2, 400 pieces, per tierce, per piece.....	@16
Beef wessands, No. 1, per piece.....	@17
Beef wessands, No. 2, per piece.....	@104
Beef bladders, small, per doz.....	@90
Beef bladders, medium, per doz.....	@1.70
Beef bladders, large, per doz.....	@1.70
Hog casings, medium, f. o. b., per lb.....	@1.25
Hog casings, extra narrow, selected, per lb.....	@1.25
Hog middles, without cap, per set.....	@16
Hog middles, with cap, per set.....	@16
Hog bungs, export.....	@22
Hog bungs, large, prime.....	@16
Hog bungs, small, prime.....	@12
Hog bungs, narrow.....	@3 1/2
Hog stomachs, per piece.....	@10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	15.50
Pork tongues, 200-lb. bbl.....	53.00
Lamb tongues, long cut, 200-lb. bbl.....	48.00
Lamb tongues, short cut, 200-lb. bbl.....	57.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	31.50
Family back pork, 20 to 34 pieces.....	31.50
Family back pork, 35 to 45 pieces.....	32.00
Clear back pork, 40 to 50 pieces.....	32.00
Clear plate pork, 25 to 35 pieces.....	29.00
Clear plate pork, 35 to 45 pieces.....	28.50
Bean pork.....	27.00
Brisket pork.....	28.00
Plate beef.....	15.00
Extra plate beef, 200 lb. barrels.....	20.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	1.57 1/2 @1.60
Oak pork barrels, black iron hoops.....	1.77 1/2 @1.80
Ash pork barrels, galv. iron hoops.....	1.77 1/2 @1.80
Red oak lard tierces.....	2.85 @2.40
White oak lard tierces.....	2.55 @2.40
White oak ham tierces.....	2.50 @2.00

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@26
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@22 1/2
Nut margarine, 1 lb. cartons, f.o.b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@21
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@17

DRY SALT MEATS.

Extra short clears.....	@15
Extra short ribs.....	@15
Short clear middles, 60-lb. avg.....	@15
Clear bellies, 14@20 lbs.....	@16 1/2
Clear bellies, 18@20 lbs.....	@16
Clear bellies, 25@30 lbs.....	@15 1/2
Rib bellies, 20@25 lbs.....	@15 1/2
Rib bellies, 25@30 lbs.....	@15 1/2
Fat backs, 10@12 lbs.....	@15
Fat backs, 12@14 lbs.....	@15 1/2
Fat backs, 14@16 lbs.....	@15 1/2
Regular plates.....	@12 1/2
Butts.....	@11 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@23 1/2
Skinned hams, fancy, 16@18 lbs.....	@24
Standard regular hams, 12@16 lbs.....	20 1/2 @21 1/2
Picnics, 6@8 lbs.....	@18 1/2
Standard bacon, 8@12 lbs.....	@25
Standard bacon, 4@6 lbs.....	@25
Standard bacon, 12@14 lbs.....	@25
Standard bacon strips, 6@7 lbs.....	@25 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	@33
Cooked hams, choice, skinned, surplus fat off.....	@34
Cooked hams, choice, skinned, surplus fat off.....	@36
Cooked picnics, skin on, surplus fat off.....	@21
Cooked picnics, skinned surplus fat off.....	@22
Cooked loin roll, smoked.....	@38

ANIMAL OILS.

Prime lard oil.....	19 1/4 @19 1/4
Extra winter strained lard.....	18 1/4 @17
Extra lard oil.....	15 1/4 @16
Extra No. 1 lard.....	15 @15 1/2
No. 1 lard oil.....	14 @14 1/2
No. 2 lard oil.....	13 @13 1/2
Pure neatfoot oil.....	14 1/4 @14 1/4
Extra neatfoot oil.....	13 1/2 @13 1/2
No. 1 neatfoot oil.....	14 @14 1/2
Acidless tallow oil.....	13 @13 1/2

FERTILIZERS.

Blood, ground.....	3.40 @3.60
Hoofmeal.....	2.90 @3.00
Ground tankage, 11 to 12%.....	2.90 @3.00
Ground tankage, 6 to 10%.....	2.60 @2.80
Crushed and unground tankage.....	2.00 @2.60
Ground raw bone, per ton.....	28.00 @30.00
Ground steamed bone, per ton.....	20.00 @24.00
Unground steamed bone.....	15.00 @17.00
Unground bone tankage.....	13.00 @15.00

HORNS, HOOF AND BONES.

No. 1 horns, 75 lb. average.....	\$250.00 @300.00
No. 2 horns, 40 lb. average.....	200.00 @210.00
No. 3 horns.....	140.00 @150.00
Hoofs, black and striped.....	40.00 @45.00
Hoofs, white.....	50.00 @55.00
Round shin bones, heavies.....	75.00 @80.00
Round shin bones, lights and med.....	60.00 @70.00
Flat shin bones, lights and heavy.....	45.00 @55.00
Thigh bones, heavies.....	55.00 @75.00
Thigh bones, lights and med.....	55.00 @60.00
Buttock bones.....	40.00 @45.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, unburnt as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

LARD (Unrefined).

Prime, steam, cash tierces.....	@16.70
Prime, steam, loose.....	@15.95
Leaf, raw.....	@15.50
Neutral lard.....	@18.75

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@16.25
Pure lard, tierces.....	@16.25
Compound.....	@14.25

OLEO OIL AND STEARINE.

Oleo oil, extra.....	10 1/4 @10 1/4
Oleo stock.....	15 @15 1/2
Prime No. 1 oleo oil.....	15 @15 1/2
Prime No. 2 oleo oil.....	14 @14 1/2
No. 3 oleo oil.....	13 @13 1/2
Prime oleo stearine, edible.....	11 1/2 @11 1/2

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	10 1/4 @10 1/4
Fancy tallow, under 2% acid, 48 titre.....	10 1/4 @10 1/4
No. 1 tallow, basis 10% f.f.a., 42@43 titre.....	9 1/4 @9 1/4
No. 2 tallow, basis 40% f.f.a., 40 titre.....	8 1/4 @8 1/2
Choice white grease, max. 4% acid, loose.....	12 1/4 @12 1/4
B-White grease, max. 5% acid.....	9 1/4 @10
Yellow grease, 12-15 f.f.a.....	9 1/4 @9 1/4
Brown grease, 40 f.f.a.....	8 1/4 @8 1/2

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley Points.....	@9 1/4
White, decolorized, in brls., c.a.f. Chicago.....	13 1/4 @13 1/4
Yellow, decolorized, in brls.....	13 1/4 @13 1/4
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	3 1/4 @3 1/2
Corn oil in tanks, f.o.b. mills.....	10 1/4 @10 1/4
Soya Bean oil, sellers' tank, f.o.b. coast nom.....	@11 1/4
Cocoanut oil, Sellers tank f.o.b. coast.....	9 1/4 @10
Refined in brls., c.a.f. Chicago.....	12 1/2 @12 1/2

Retail Section

Retailers' Tests on Lamb Cuts

Dealer Who Prepares a Chart on Lamb Will Be Able to Price His Cuts to Bring a Profit

Many dealers say there is no profit in lamb, and that their handling charges eat up the margin. Consequently they do not like to handle it.

The only sure way to know about this, however, is for the dealer to make cutting tests on lambs. By averaging a number of tests he can prepare a price chart that will fit the needs of his own shop.

With a chart of this kind, fluctuations in wholesale prices do not worry the meat dealer. It is a simple matter for him to work out a new set of retail prices, and it will only take him 15 to 20 minutes to do it.

The following article, one of a series written for THE NATIONAL PROVISIONER, gives the results of two actual tests on lamb. One was on a whole lamb, weighing 34½ lbs., the other on a side of lamb, weighing 23¾ lbs.

This article will make a valuable guide on which the up-to-date retailer can base his own tests. By following the suggestions given here, he should be able to increase his sales—and his profits—on lamb.

Tests on Lamb

By Roy C. Lindquist

Many butchers maintain that they do not make any profit on lamb—that the margin they can cut out of the carcass is equal to if not greater than the cost of handling.

Where the dealer cannot dispose of certain cuts as breasts, etc., this fact may be quite true. However, very few dealers have ever made an accurate test on lamb to find out what their margin on lamb actually is.

The two tests shown in this number were made in the same Chicago market. This butcher has little difficulty in disposing of breasts and other less-demanded cuts, and therefore finds it unnecessary to charge such high prices for the choice cuts.

The Value of Frequent Tests.

When the first test was made and his former prices used in figuring his yield, the margin was only 16 per cent of sales. His cost of doing business for several months had been about 18 per cent, showing a loss of two cents on every dollar's worth of lamb sold. His trade in lamb was fairly large and he felt that he ought to make at least a small profit on this item.

He set new prices on most of the cuts, and these prices are the ones shown in

the first test. The margin then proved to be 21 per cent, thus allowing him a small profit above expenses.

The second test was made two weeks later. The prices were changed somewhat again, and this lamb yielded a margin of 20.5 per cent.

How Percentages Were Figured.

The method of computing percentages was explained in full in a previous article. In brief, the percentage of any cut to the whole side was determined by dividing the weight of that cut by the weight of the side and multiplying the result by 100.

Likewise, the gross margin on sales was computed by dividing the margin (in dollars) by the retail value of the whole side and multiplying by 100. The margin on cost was arrived at by dividing the margin by the wholesale cost and multiplying by 100.

The dealer can cut an average lamb test for himself. Three or four lambs (or sides) can be tested, and the yields

of the various cuts in pounds and ounces averaged.

This average test can then be used in arranging new scales of retail prices when the wholesale prices of lamb fluctuate to any marked extent.

Make Your Own Tests.

This concludes the writer's series on cutting tests. It is hoped that they have stimulated some interest among meat dealers so that they may be influenced to conduct their own tests.

This problem of cutting is more or less an individual one with each butcher, but one which every dealer ought to go thoroughly into.

Most merchants in other lines know what profit they make on each item of merchandise handled. The intelligent and progressive meat dealer will also want to know.

Cutting tests are the only solution to the problem.

ST. PAUL DEALERS ELECT.

The officers elected at the recent meeting of the St. Paul Retail Meat Dealers' Association were as follows: President, A. L. Zimmerman; vice-president, Joseph Herbst; treasurer, Charles Eschbach; inside guard, F. E. Mikschl; outside guard, H. F. Longbehn; sergeant-at-arms, Charles H. Trummer; trustees, George Capeti, Max Gerenz, C. F. Hoppe, Percy Nash and E. R. Wagner. The secretary is chosen by the trustees.

Test on Whole Lamb.

California spring lamb—Weight, 31¼ lbs. Cost, 29c, May 15, 1924.

Per cent of whole lamb	Retail cuts	Weight lbs.—oz.	Selling price per lb.	Total sales value
12.0	Breasts and shanks.....	3 12	\$0.20	\$ 0.75
10.4	Rib chops	3 4	.48	1.56
25.7	Shoulder	8 0	.38	3.04
6.0	Neck	1 14	.28	.52
9.8	Loin chops, with kidney & suet	3 1	.50	1.56
34.5	Legs of lamb (2).....	10 12	.38	4.10
0.8	Waste—2 fore legs.....	0 4
0.8	Waste—from ribs	0 4
100.0%	Total—Lamb	31 3	\$0.37	\$11.53

Whole lamb brought.....\$11.53

Whole lamb cost, @29c..... 9.10

Gross margin\$ 2.43

Margin=21.1% of sales, 26.7% of cost.

Margin=8c per lb.

Test on Side of Lamb.

Weight of side, 23¾ lbs. From 48 lb. Calif. spring lamb. Cost, 29c, May 28, 1924.

Per cent of side	Retail cuts	Weight lbs.—oz.	Selling price per lb.	Total sales value
13.2	Breast and shank.....	3 2	\$0.20	\$0.62
9.4	Rib chops	2 4	.45	1.00
21.0	Shoulder	5 0	.38	1.90
7.9	Neck	1 14	.25	.48
14.7	Loin chops	3 8	.50	1.75
29.9	Leg of lamb.....	7 2	.40	2.85
0.5	Kidney	0 203
2.4	Kidney suet	0 9	.05	.03
0.5	Waste—fore leg	0 2
0.5	Waste—from rib	0 2
100.0%	Total—side	23 13	\$0.36¼	\$8.66

Side brought\$8.66

Side cost @29c..... 6.89

Gross margin\$1.77

Margin=20.5% of sales, 25.7% of cost.

Margin=7¼c per lb.

What the Dealer Gets

Margins, Expenses, and Profits in Retailing Meat

[EDITOR'S NOTE.]—This is the third installment of the preliminary government survey of retail meat conditions throughout the United States. The summary of the report and its main features appeared in THE NATIONAL PROVISIONER of December 6. This report was made by W. C. Davis, of the U. S. Bureau of Agricultural Economics, assisted by K. B. Gardner and L. A. Adams.]

Previous studies of margins, expenses and profits in the retail meat trade have been made by the U. S. Department of Agriculture, but as they were confined to limited distribution areas or were made in the period immediately following the war, it was felt advisable to gather data more typical of the distribution of meat for various cities throughout the country.

With sufficient information, it should be possible to suggest ways of bringing about more efficient distribution of meat and meat products in the retail field.

Location and Number of Retail Meat Stores.—Stores covered by this portion of the survey were located in Bridgeport and New Haven, Conn.; Binghamton, N. Y.; Baltimore, Md.; Washington, D. C.; and Jacksonville, Fla. Data were secured from 51 individually-owned or unit stores for the year ending December 31, 1923; from 28 stores of this type for the 6-month period ending June 30, 1924; and from a number of chain stores. The results of the analysis of the chain store data will be presented in the final report.

In securing these data it was necessary to visit approximately 500 retail meat dealers.

Type of Stores.—Retail meat stores, stalls in public markets, and meat departments in grocery and meat stores are included in this portion of the survey.

Volume of Sales.—The volume of sales per store for 1923 varied between \$4,800 and \$280,000. The greatest concentration of stores on the basis of volume of sales was between \$20,000 and \$43,000, 40 per cent of the total number of stores falling within these limits.

Method of Securing Data.—All data used in this section of the report were obtained by personal visits of Department representatives. Retailers' records were analyzed and the operations studied so that expenses could be properly compared. The lack of adequate accounting records and the variations in expense classifications in various stores made it necessary to examine carefully and in detail the records of each store.

Data Presented in this Report.—Of the 51 stores from which complete information for 1923 was obtained, some had such low volume of sales per year (\$4,800; \$5,600; \$7,000; etc.), and some had such large volume of sales (\$280,000; \$166,000; etc.), that they could not be considered typical of the bulk of the trade. Stores of low volume and of extremely large volume were not numerous enough so that they could be compared with the rest of the group. On the other hand, there were too few stores to make size-group classifications.

When all stores in the group were arrayed on the basis of volume of sales from low to high, the middle 50 per cent appeared to be more representative of the trade in general, and they were, therefore, selected as the basis for the discussion.

It is to be understood that unless otherwise mentioned, the data under discussion refer wholly to this middle group of stores. Reference will be made occasionally, however, to the high and low limit stores and also to arrays of the percentages of various expenses.



Thermoseal Counter Scale

CHATILLON Thermoseal Scale

Now a part of the Standard equipment used by packinghouses who insist on having a scale to weigh swiftly and accurately meat products in a both loose and boxed form. Chatillon Thermoseal Scale is the last word in scale efficiency, a double set of levers centralizing the weight so that no matter on what part of the platform the load is placed the pointer will record the true weight. The extra hours saved by this feature of the Chatillon Thermoseal Scale, alone, pays for the scale in a short time.

Write for prices and full description

JOHN CHATILLON & SONS

Established 1835

Manufacturers of Scales and Butchers' Supplies.

85-99 Cliff Street
New York City, N. Y.

Division of Sales Dollar.—The distribution made by the retail meat dealer of the average dollar received from sales in stores thus far studied was:

Cost of goods sold	78.6 cents
Total expenses	19.7 cents
Net profit	1.7 cents

100.0 cents

Cost of Goods Sold.—The average amount paid by the retailer to the packer or other wholesaler for merchandise was 78.6 cents out of each dollar received from sales, or 78.6 per cent of sales. The average percentage of cost of goods sold for stores making a profit was 77.3 per cent of sales. For stores incurring a loss this figure was 80.9 per cent of sales. Accordingly, the cost of goods sold in loss stores was 3.6 higher than in profit stores.

When the cost of goods sold by all dealers is expressed as percentages of sales and arrayed in order from the lowest to the highest percentage, the middle 50 per cent of these percentages varies from 74.4 to 80.8 per cent.

Gross Margin Averaged About 21 Per Cent of Sales.—The gross margin, or difference between cost of goods sold and amount received from sales, when expressed as a percentage of sales averaged 21.4. For profit stores the average gross

For Sausage Makers

BELL'S

Patent Parchment Lined

**SAUSAGE
BAGS**

and

**SAUSAGE
SEASONINGS**

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

margin was 22.8 per cent of sales and for loss stores it was 19. per cent.

When the percentages of the gross margins for the 51 stores are arranged in order from the lowest to the highest, the middle 50 per cent ranges between 19.1 and 25.6 per cent.

Total Expense Averaged About Twenty Per Cent of Sales.—The average total expense for the middle group of stores for 1923 was 19.7 per cent of sales. For the profit stores the average was 18.6 per cent of sales, while for the loss stores it was 21.7 per cent.

What the Proprietor Can Earn.—It seems reasonable to expect that a business should return to its proprietor an amount at least equal to the average wage for meat cutters in his locality. If this amount be taken at \$35 per week, which seems to be a fair estimate of average cutters' wages in the cities so far thus studied, the amount of the wages for the year is \$1,820.

It is fairly evident that wages usually constitute about two-thirds of the total expense. If then one-third is added to the estimated wage of \$1,820, the result is \$2,730, the total operating expense. Such a shop must compete with other shops which are operated at an average expense of about 20 per cent.

(Continued on page 54.)

Fenske Sends Greetings

President Al H. Fenske, of the United Master Butchers of America, recently sent Yuletide greetings to retail meat dealers throughout the country through THE NATIONAL PROVISIONER. Mr. Fenske's message was as follows:

At this joyous season the United Master Butchers Association of America, through its executive committee, sends to you and yours cordial greetings and best wishes. May the ensuing year bring you happiness, good cheer, contentment and success, the full attainment of which will come to each and all of us through confidence and co-operation.

Al H. Fenske,
President.

New York Section

O. E. Rix, transportation department, Cudahy Packing Co., Chicago, was in town.

F. Edson White, president, and P. L. Reed, treasurer, Armour and Company, Chicago, were visitors to the city.

Thos. E. Wilson, president and D. G. Sabin, general branch house manager, Wilson & Co., are in New York this week.

The friends of H. L. Harris, of the Pacific Coast Borax Co., New York, will be glad to learn that he is recovering from an attack of pleurisy brought on by an accident.

Rudolph Schumacher, president of the Bronx Branch, United Master Butchers of America, celebrated a birthday the latter part of November so quietly that nobody knew anything about it until it was all over.

The date of the next meeting of the Ladies' Auxiliary, United Master Butchers of America, again falling on the day preceeding a very important holiday in the retail meat trade, it has been decided to omit the social event for the month of December. But in order to make up for the lapse of time the meeting on January 14th will be a big social affair.

Mrs. A. DiMatteo, who is a very active member of the Ladies' Auxiliary and whose husband is a member of Ye Olde New York Branch, United Master Butchers of America, gave a surprise to her mother and father at her home on last Sunday. The occasion was the thirtieth anniversary of her parent's wedding. About fifty people were present.

Arrangements for the dinner dance which the Bronx Branch, United Master Butchers of America, will give this year instead of the masque ball of the last few years, are maturing even beyond the most sanguine expectations. Business Manager Fred Hirsch and President R. Schumacher, as well as the entire committee, are sparing neither time nor energy to make the affair, which will be held at Ebling's Casino on Sunday, January 25, 1925, one of the best ever.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending December 13, 1924: Meat—Manhattan, 3,847 lbs.; Brooklyn, 240 lbs.; Bronx, 40 lbs.; Richmond, 90 lbs.; Total, 4,217 lbs. Fish—Manhattan, 1 lb.; Brooklyn, 3,100 lbs.; Bronx, 5,420 lbs.; Total, 8,521 lbs. Poultry and Game—Manhattan, 502 lbs.; Bronx, 24 lbs.; Richmond, 763 lbs.; Total 1,289 lbs.

Plans for a membership drive during the month of January, and a big smoker on January 8th, were some of the features discussed at the meeting of the Brooklyn Branch, United Master Butchers of America, on Thursday evening of last week. The election of officers resulted in the same officers, William Helling, president, William Schneider, vice-president, Herbert Hertzog, corresponding secretary, Leonard Suessel, recording secretary and Joseph Lehner, treasurer, being re-elected. A very handsome and useful prize will be given to the one securing the highest number of new members during the month of January. The smoker will be a get-together party, and refreshments will be served.

WHAT THE DEALER GETS.

(Continued from page 53.)

On the basis of this percentage an expense of \$2,800 may be expected on a business of \$14,000. This amount is approximately the total expense of such a store, when we include a "reasonable" wage.

Accordingly, a store with sales volume per year of less than \$14,000 is not likely to return to the proprietor an amount equal to the wages he might earn as a cutter.

Total Expense.—For the purpose of discussion, total expense is divided into the following groupings:

Wage Expense

Rent

Miscellaneous (including ice and refrigeration, heat, light, and power, depreciation on equipment, laundry, telephone, advertising, taxes, insurance, loss on bad debts, etc.)

Wage Expense Was Two-thirds of Total Expense.—When wage expense is expressed as a percentage of total expense it is about two-thirds of total expense. In percentage of sales it is 12.64. The profit stores showed a wage expense of 11.6 per cent of sales, while in loss stores it was 14.5 per cent. When the percentages of the total expenses for the 51 stores are arrayed in order, the middle 50 per cent ranges between 15.9 and 25.5 per cent of sales.

It is hardly necessary to point out that since the wage expense constitutes such a large proportion of total expense the number of employees should be carefully watched. In a number of stores where the best use was made of employees the effect in increased profits was apparent.

In many such instances part time employees were used to help on rush days and at rush hours. When enough full-time help is employed to take care of all the business during rush periods, it is difficult to make full-time use of their services. If arrangement can be made for the employment of part-time help for the hours of heaviest business, the beneficial result of such a policy will be reflected in a lower wage expense.

Rent Was About 2.3 Per Cent of Sales.—The remaining one-third of total expense is made up of varied items. Of these expenses rent is the largest, constituting 2.3 per cent of sales or 11.6 per cent of total expense. In the case of profit stores the average rental is 2.34 per cent of sales and for the loss stores it is 2.25 per cent. These percentages are somewhat higher than the normal for the whole group, as is indicated by the range of the middle 50 per cent when the rent percentages based on sales are arranged in order of size. When this is done the range is between 1.24 and 2.30 per cent.

Wrappings Were About .91 Per Cent of Sales.—The average cost of wrappings when expressed as a percentage of sales was .91. For the profit stores the figure was .82 per cent of sales, while the loss stores showed an expense of 1.1 per cent.

Miscellaneous Expense Was 3.9 per Cent of Sales.—The total of the other expense items averaged 3.9 per cent of sales. A variety of expenses are included in this expense. The more important are: Ice and refrigeration, heat, light, and power, depreciation on equipment, delivery expense, (exclusive of delivery wages which are included in total wages), advertising, insurance, repairs, taxes on stock and equipment, telephone, loss from bad debts, and various minor expenses.

Ice and refrigeration make the largest of these expenses. The middle 50 per cent of an array of the percentages of this item ranges between .63 and 1.30 per

cent of sales. For 23 stores the average was 1.16 per cent.

On the basis of a similar array heat, light, and power (exclusive of cost of power used for refrigeration machine, which has been included in ice and refrigeration expense) showed a range between .21 and .49 per cent of sales. For 23 stores the average was .45 per cent.

All other expenses averaging less than 1 per cent of sales have been grouped. For the group a total of 2.3 per cent is shown.

Profits and Losses.—The average profit was 1.7 per cent of sales. For the stores operated at a profit the average was 4.17 per cent. The average loss for stores failing to make a profit was 2.59 per cent. When loss and profit percentages were arrayed in order of their value, the middle 50 per cent ranged between a loss of 1.10 per cent of sales and a profit of 5.32 per cent of sales.

The net profit shown must not be construed as the total return to the proprietor, since estimated wages for the proprietor have been included in wage expense. No interest amount have been included in expense since the necessary data for determining them were not available.

Delivery Expenses.—An effort is being made to secure costs of delivery. These are usually expressed as a percentage of total sales, and there is justification for this point of view since some portions of the delivery expense can be regarded as advertising expense, and, as such, are chargeable to the business as a whole rather than to the portion of total sales actually delivered. For the purpose of this section of the report, however, it has been felt that such expense should be regarded primarily as a charge against the sales value of the goods actually delivered, although some presentation on the usual basis is also made.

Data are presented in Table I which show the value of goods delivered by auto truck for 15 stores for the year 1923, together with delivery cost expressed both in percentage of value of goods delivered and in percentage of total sales. In these costs are included delivery wages, equipment maintenance and depreciation expense, and other miscellaneous delivery expenses.

While these results are only tentative there seems to be a tendency toward decreasing cost with increasing volume of delivered sales. For example, volumes of delivered sales of less than \$10,000 show percentages of 15.3 and over, based on sales value of goods delivered. Between \$10,000 and \$20,000, these figures range between 5.9 and 13.8 with none as high as 14 per cent, while in stores having a volume of sales over \$20,000, the cost of delivery (expressed as a percentage of sales value of goods delivered) fall below 6.2.

TABLE I—DELIVERY COST IN PERCENTAGES OF GOODS DELIVERED AND OF TOTAL SALES (15 Stores Using Auto Trucks) 1923.

Value of goods delivered.	P. c. total sales delivered.	Delivery expense in p. c. of value of goods delivered.	Delivery expense as p. c. of total sales each store.
Less than \$10,000....	5	33.6	1.2
	20	15.3	3.1
	10	22.6	2.3
\$10,000 to \$20,000....	20	13.8	2.8
	25	13.8	3.4
	50	7.3	3.6
	25	5.9	1.5
	20	12.3	2.6
Over \$20,000	30	5.1	1.6
	75	4.8	3.7
	40	6.1	2.4
	75	3.7	2.5
	75	1.4	1.1
	85	4.5	3.8
	60	6.0	3.6

[EDITOR'S NOTE.—This next installment of this report will deal with "Consumer Demand."]

To speed up chopping, use "Enterprise" No. 166

It has a capacity, per hour, of 6,000 lbs. of beef. It has a large capacity and is the most economical chopper you can use, saving time, labor and power.

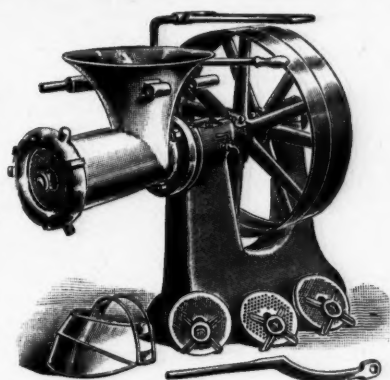
Frame is perfectly rigid. There is no "give"—no need of excessive pressure to keep knife and plate in perfect contact. Cutters stay sharp twice as long.

It is **noiseless**—no gears. Has bab-bitted socket shaft with ten thrust col-

lars, preventing overheating and excessive wear.

Your old chopper—or one of too little power and capacity—may be keeping your costs too high. This improved "ENTERPRISE" can save and make money for you.

Write for Chopper Catalog. There are 72 sizes and styles of "Enterprise" choppers, belt-driven, motor-driven and hand-power.



The Enterprise Mfg. Co. of Pa., Philadelphia, U. S. A.

Jos. Himmelsbach, M. E. Otto S. Schlich, O. E.
Himmelsbach & Schlich
ENGINEERS AND ARCHITECTS
Specializing in Packing Houses, Abattoirs, Ice Making and Refrigerating Plants, Lard and Fat Rendering Plants, Oil Refineries.
136 Liberty Street NEW YORK

LOCAL AND PERSONAL.

Ed Weining has bought the Columbia Meat Market, 917 Pacific Ave., Bremerton, Wash.

Sam Yemelos is building a new meat market in Stevenson, Wash.

R. O. Killion has sold his meat market in Americus, Kans., to Earl Stair.

A new meat market has been opened in Galena, Kans., by O. L. Lewis.

R. A. Sneed has sold his meat market in Heber Springs, Ark., to R. W. Sell.

Will Bowersack has sold his meat market in Stevens Point, Wis., to John and Ben Dobeck.

A new meat market has been opened in New London, Wis., by Herman Rehbein and Herman Cook.

Joseph N. Corbeille has sold his meat market at 360 W. Scott street, Fond du Lac, Wis., to Frank May.

A new meat market and grocery store has been established at 4421 East 21st street, Indianapolis, Ind., by Charles B. Barker.

A new meat market and grocery store has been opened at 1245 Cornell avenue, Indianapolis, Ind., by Fred Freije.

Barton and Monjar have opened a meat market and grocery in Shelbyville, Ind.

A new meat market has been opened in Moundsville, W. Va., by Crow & Berry.

It is said that the Kosher Butchers' Union plans to establish a number of co-operative meat markets in New York City.

A new meat market has been opened in Leakesville, Miss., by L. A. Cochran.

P. A. Hagen has sold his meat market in New England, N. D., to C. M. Nielson.

A new meat market has been opened in Beaver, Pa., by the Butler Company.

Stephen Schananeck has sold his meat market located at 136 East Second street, Bethlehem, Pa., to Frank Merkle.

A new meat market has been opened in Gate, Okla., by Chas. Kirkhart.

James Anderson has opened a new meat market in Richmond, Mo.

C. J. Middleton has sold his meat market in Steinauer, Nebr., to Ira Kinkade.

R. T. Norman has sold his meat market in Random Lake, Wis., to Michael Becker.

Frank Baker has sold his meat market in Ionia, Mich., to Rose, Howard & Vail.

James Coon has succeeded Mrs. Rhodilda Grieve in the meat and grocery business in Montague, Mich.

Harry Shrager has engaged in the meat business at 8641 Russell street, Detroit, Mich.

Koch Patented Wire Sausage Form

is manufactured under the Koch Patent, and we hereby warn all manufacturers and users of infringements that they will be vigorously prosecuted.

Note the Simple Hinge

An outstanding feature of the KOCH FORM is the simplicity of the Sanitary Hinge and Locking Device. Closely-woven or assembled hinges or fastening loops are sure to collect sausage meat and other foreign matter. This results in condemnations.

VERY LOW PRICES

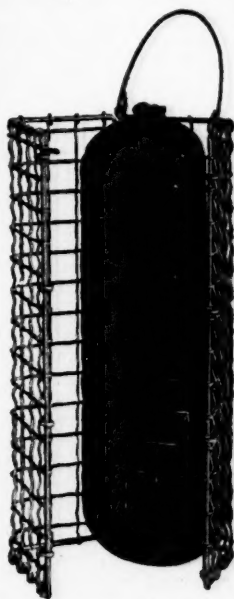
Owing to immensely increased production we have been able to establish VERY LOW PRICES which will place these ORIGINAL KOCH FORMS within the reach of EVERY SAUSAGE MAKER.

Square or Round Styles any size or mesh

Manufactured only by

Western Butchers' Supply Co.
156 Fourth St. San Francisco, Cal.

FOR SALE BY LEADING BUTCHERS' SUPPLY HOUSES



*Dear Friends
and Enemies:*

*We are just wishing you
another good old "Merry
Christmas."*



KALAMAZOO VEGETABLE PARCHMENT CO.

Manufacturers of
PARCHMENT, WAXED and BOND PAPERS



KALAMAZOO, MICHIGAN

If you are looking for help, refer to the Classified Advertising pages.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 8.00@ 8.50
Cows and canners and cutters	1.50@ 2.75
Bulls, bologna	3.00@ 4.50

LIVE CALVES.

Calves, veal, prime, per 100 lbs.	@14.00
Calves, veal, good to choice	13.00@13.50
Calves, veal, culls, per 100 lbs.	6.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	@16.00
Lambs, fair to good, per 100 lbs.	15.25@15.50
Lambs, com. to med.	14.00@14.50

LIVE HOGS.

Hogs, heavy	@10.00
Hogs, medium	9.75@10.00
Hogs, 140 lbs.	9.50@ 9.75
Pigs, under 70 lbs.	7.25@ 7.50
Roughs	8.00@ 8.25

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @19
Choice, native, light	19 @22
Native, common to fair	15 @17 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	18 @19
Native choice yearlings, 400@600 lbs.	20 @21
Western steers, 600@800 lbs.	12 @16
Texas steers, 400@600 lbs.	9 @11
Good to choice heifers	17 @18
Good to choice cows	10 @11
Common to fair cows	7 @8
Fresh bologna bulls	7 @ 7 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	@22	23 @25
No. 2 ribs	@15	20 @22
No. 3 ribs	@11	16 @19
No. 1 loins	@25	34 @36
No. 2 loins	@18	28 @32
No. 3 loins	@9	25 @27
No. 1 hinds and ribs	26 @28	18 @20
No. 2 hinds and ribs	23 @25	16 @18
No. 3 hinds and ribs	16 @17	12 @15 1/2
No. 1 rounds	@14	@15
No. 2 rounds	@11	13 @14
No. 3 rounds	@8	12 @13
No. 1 chucks	@14	13 @15
No. 2 chucks	@10	11 @12
No. 3 chucks	@6	@10
Bolognas	@6	7 @8
Bolla, reg., 6@8 lbs. avg.	22 @23	
Bolla, reg., 4@6 lbs. avg.	17 @18	
Tenderloins, 4@5 lbs. avg.	60 @70	
Tenderloins, 5@6 lbs. avg.	80 @90	
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	18 @20
Choice	17 @18
Good	15 @16
Medium	14 @16
Common, 10@12 lbs. avg.	10 @12

DRESSED HOGS.

Hogs, heavy	@12 1/2
Hogs, 180 lbs.	@12 1/2
Hogs, 160 lbs.	@13 1/2
Pigs, 90 lbs.	@13 1/2

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	25 @26
Lambs, poor grade	18 @21
Sheep, choice	15 @16
Sheep, medium to good	12 @13
Sheep, culls	6 @8

SMOKED MEATS.

Hams, 8@10 lbs. avg.	19 1/2 @20 1/2
Hams, 10@12 lbs. avg.	19 @20
Hams, 12@14 lbs. avg.	19 @20
Picnics, 4@6 lbs. avg.	16 @16 1/2
Picnics, 6@8 lbs. avg.	15 1/2 @16
Rollettes, 6@8 lbs. avg.	15 1/2 @16 1/2
Beef tongue, light	30 @34
Beef tongue, heavy	35 @40
Bacon, boneless, Western	23 @24
Bacon, boneless, city	22 @23
Pickled bellies, 10@12 lbs. avg.	17 @18

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs. avg.	16 @17
Fresh pork tenderloins	40 @45
Frozen pork loins, 10-12 lbs. avg.	15 @16
Frozen pork tenderloins	35 @37
Shoulders, city, 10@12 lbs. avg.	16 @17
Shoulders, Western, 10@12 lbs. avg.	14 @15
Butts, boneless, Western	18 @19
Butts, regular, Western	15 @16
Fresh hams, city, 8@10 lbs. avg.	10 @20
Fresh hams, Western, 10@12 lbs. avg.	18 @19
Fresh picnic hams, Western, 6@8 lbs. avg.	14 @15
Extra lean pork trimmings	14 @15
Regular pork trimmings, 50% lean	12 @13
Fresh spare ribs	14 @15
Raw leaf lard	17 @18

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	@130.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	90.00@100.00
Black hoofs, per ton	40.00@ 50.00
Stripped hoofs, per ton	40.00@ 50.00
White hoofs, per ton	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.	@140.00
Horns, avg. 7 1/2 oz. and over, No. 1s.	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2s.	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@30c	a pound
Fresh steer tongues, L. C. trim'd	@38c	a pound
Calves, heads, scalded	@65c	a piece
Sweetbreads, veal	@75c	a pair
Sweetbreads, beef	@55c	a pound
Beef kidneys	@16c	a pound
Mutton kidneys	@8c	each
Livers, beef	@22c	a pound
Oxtails	@15c	a pound
Hearts, beef	@8c	a pound
Beef hanging tenders	@16c	a pound
Lamb fries	@10c	a pair

BUTCHER'S FAT.

Shop fat	@ 3 1/2
Breast fat	@ 5
Edible suet	@ 7
Cond. suet	@ 5 1/2
Bones	@25

SPICES.

	Whole.	Ground
Pepper, Sing., white	24 1/2	27 1/2
Pepper, Sing., black	14 1/2	17 1/2
Pepper, red	11 1/2	15 1/2
Allspice	9 1/2	12 1/2
Cinnamon	13	16
Coriander	6 1/2	9 1/2
Cloves	32	37
Ginger	28	29
Mace	92	97

CURING MATERIALS.

	Bbls.	Per lb.
In lots of less than 25 bbls.:		
Double refined saltpetre, granulated	6 1/2c	6 1/2c
Double refined saltpetre, large crystal	7 1/2c	7 1/2c
Double refined nitrate soda, granulated	4 1/2c	4 1/2c
In 25 barrel lots:		
Double refined saltpetre, granulated	6 1/2c	6c
Double refined saltpetre, large crystal	7 1/2c	7 1/2c
Double refined nitrate soda, granulated	4 1/2c	4 1/2c
Carload lots:		
Double refined nitrate of soda, granulated	4 1/2c	4 1/2c
Double refined saltpetre, granulated	6c	5 1/2c

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	27	3.00	3.05	3.30	4.00
Prime No. 2 veals	25	2.80	2.80	3.05	3.75
Buttermilk No. 1	24	2.65	2.70	2.95	...
Buttermilk No. 2	22	2.45	2.45	2.70	...
Branded Gruby	18	1.95	1.95	2.20	2.50
Number 3

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry picked—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	26	@28
Western, 48 to 54 lbs. to dozen, lb.	25	@26
Western, 43 to 47 lbs. to dozen, lb.	24	@25
Western, 36 to 42 lbs. to dozen, lb.	21	@22
Western, 30 to 35 lbs. to dozen, lb.	19	@20
Fowls—fresh—dry picked, milk fed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.	29	@30
Western, 48 to 54 lbs. to dozen, lb.	27	@28

Western, 43 to 47 lbs. to dozen, lb.	26	@27
Western, 56 to 42 lbs. to dozen, lb.	23	@24
Western, 30 to 35 lbs. to dozen, lb.	20	@21
Fowls—iced—dry picked, milk fed—barrels:		
Western, dry picked, 5 1/2 lbs. and over, boxes	25	@26
Western, dry picked, 4 lbs., lb.	23	@24
Western, dry picked, 3 1/2 lbs., each	21	@22
Western, dry picked, 3 lbs. each and under	20	@21

Ducks—		
Long Island, bbls.	28	@28
Squabs—		
White, 12 lbs. to dozen, per dozen	88.50	@ 9.00
White, 10 lbs. to dozen, per dozen	6.50	@ 7.00
Culls, per doz.	1.50	@ 2.50

LIVE POULTRY.

Fowls, colored, fancy via express	26	@28
Old roosters, via freight	22	@24
Ducks, via express	22	@24
Turkeys, via express	25	@30
Geese, swan, via freight or express	11	@11
Pigeons, per pair, via freight or express	30	@30
Guineas, per pair, via freight or express	85	@85

BUTTER.

Creamery, extras (92 score)	45 1/2	@46
Creamery, firsts (90 to 91 score)	42	@44
Creamery, seconds	35 1/2	@37 1/2
Creamery, lower grades	34 1/2	@35

EGGS.

Fresh gathered, extras, per doz.	61	@64
Fresh gathered, extra firsts	56	@59
Fresh gathered, firsts	52	@55
Fresh gathered, checks, fair to choice dry	34	@35

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

	Ammoniates.
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.	2.75 and 2.80
Ammonium sulphate, double bags, per 100 lbs. f.a.s., New York	Nominal
Blood, dried, 15-16% per unit	@3.60
Fish scrap, dried, 11% ammonia 15% B. P. L. bulk, f.o.b. fish factory	Nominal
Fish guano, foreign, 18@14% ammonia, 10% B. P. L.	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.75 and 50c
Soda Nitrate, in bags, 100 lbs., spot	@2.48
Soda Nitrate, in bags, Jan.	@2.48
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.40 and 10c
Tankage, unground, 9-10% ammonia	2.75 and 10c
	Phosphates.
Bone meal, steamed, 3 and 50 bags per ton	@27.00
Bone meal, raw, 4 1/2 and 50 bags per ton	@34.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 10%	@ 9.50
	Potash.
Kalnit, 12.4% bulk, per ton	@ 7.75
Manure salt, 20% bulk, per ton	@10.25
Muriate in bags, basis 80% per ton	@24.00
Sulphate in bags, basis 90% per ton	@44.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending December 11, 1924:

	December	5	6	8	9	10	11
Boston	43 1/2	43 1/2	43 1/2	43 1/2	43	41	41
New York	45	45	45	45	44	44	43 1/2
Boston	45	45	45	45	44	44	43
Philadelphia	45 1/2	45 1/2	46	45	45	45	44 1/2

Wholesale prices of carlots, fresh centralized butter; 90 score at Chicago:

	41 1/2	41 1/2	41 1/2	40-40 1/2	39	39
--	--------	--------	--------	-----------	----	----

Receipts of butter by cities, (tubs):

	This week.	Last week.	Last year.	Since Jan. 1—1924.	1923.
Chicago	23,896	26,424	29,707	3,322,848	2,889,816
New York	34,884	28,506	32,804	3,260,295	3,219,597
Boston	6,089	4,965	9,380	1,216,797	1,146,663
Phila.	12,198	8,785	9,603	983,985	877,554

Total ... 77,007 68,809 81,494 8,792,925 8,183,620

Cold storage movement, (lbs.):

	In Dec. 11.	On hand Dec. 11.	Cor. week.
Chicago	47,110	180,952	14,060,334
New York	58,200	208,035	14,063,403
Boston	3,080	228,884	12,809,884
Philadelphia	310	45,835	4,441,351
Total	109,300	663,706	46,274,952

